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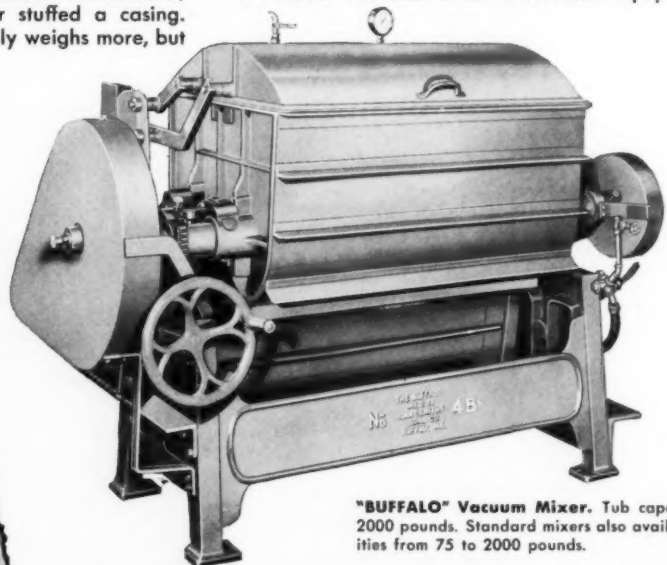
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THE NATIONAL PROVISIONER

Volume 122

JANUARY 28 1950

Number 4

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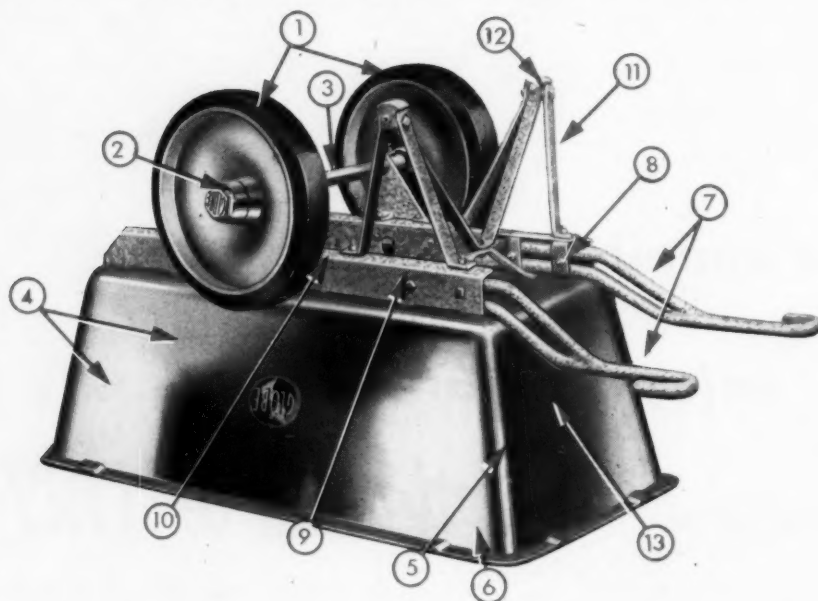
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Tobin Earnings Off 29% From Last Year

NET earnings of the Tobin Packing Co. for the year ended October 29, 1949 amounted to \$1,390,486, a decrease of 29 per cent from the previous year. The annual report to stockholders, issued this week by



F. M. TOBIN

Sales for the fiscal year amounted to \$108,550,197, a decrease of 9 per cent from 1948. Sales tonnage of 304,552,998 lbs. represents an increase of 3 per cent over the previous year and is an all time high for the company. A total of 993,034 head of livestock were slaughtered, a 7 per cent decrease from the previous year.

Net earnings are equal to 1.3 per cent of sales as compared to 1.6 per cent in the previous year, and to 1/2 of 1c per lb. of product sold against 3/4 of 1c in 1948.

Dividends amounting to \$643,799 were paid to 1,250 preferred stockholders and 1,543 common stockholders whose investment in the company's capital stock has a net book value of \$10,432,840.

The report stated that in addition to the regular payment of dividends, reduction of long term debt, ordinary additions to fixed assets and creation of a plan for strengthening of incentive for management personnel to improve operating results, it was possible to increase working capital \$100,080. At the end of the year working capital was \$5,290,634 and the ratio of current assets to current liabilities was increased to 240 per cent from 222 per cent a year earlier.

GUIDE FOR EXPORTING

RES
PMENT

The office of small business of the Economic Cooperation Administration has issued a 51-page booklet to aid small firms considering export trade under the Marshall Plan. It points out methods of gathering adequate information so that correct policy decisions and sound plans may be made. Copies may be obtained from the office of the Economic Cooperation Administration, located at 800 Connecticut ave., N. W., Washington 25, D. C.

NIMPA 1950 Convention

The first official announcement of the ninth annual meeting of the National Independent Meat Packers Association revealed that a new event has been arranged this year—a dinner to be held Wednesday night, April 12. A speaker of international importance will be featured. The convention will be held April 11, 12 and 13 at the Palmer House, Chicago.

The first session will begin April 12 at 10 a.m. Thursday's meeting will begin at 9:30 a.m. and the convention will adjourn at lunch time that day.

Kingan & Co. Reports Lower Profit in 1949

Sales of Kingan & Co. for the fiscal year ended in October of 1949 were approximately \$189,000,000, down a little from the record \$200,000,000 of the previous year, because of the lower price level prevailing in 1949. Tonnage in 1949, at 570,000,000 lbs., was up approximately 9 per cent from the preceding year and the highest on record.

In a report of Kingan's 1949 operations to its employees, it was explained that profit margins were squeezed by the decline in prices, which was almost continuous throughout the year. Operating profit dropped to about \$1,200,000 from \$2,100,000 in 1948, and net income after income taxes was reduced in about the same proportion.

The amount earned by stockholders, \$664,000, or approximately 4 per cent, was about in line with the company's average earnings over the past ten years, but much less satisfactory than the 7 per cent earned in 1948.

The company improved its financial position during the year. At the year's end, bank loans were almost completely paid off, the regular preferred stock dividends were paid, and 15c a share was paid on the common, the first time since reorganization of the firm.

WANTS OFF-SHORE BUYING

The Army has recommended deletion of the McCarran Amendment in the 1951 Military Establishments Appropriation Bill. The amendment, passed last fall, provides that the Army must buy all articles of food and clothing for overseas troops in the United States, at U. S. market prices, whenever possible. The Army claims that the provision is administratively impossible, and the Bureau of the Budget has agreed. Hearings in the armed services sub-committee of the appropriation committee have commenced and are expected to be completed by March 3.

USDA BUYS 24,000,000 LBS. LARD; ASKS MORE OFFERS OF P.S. LARD

On Wednesday of this week the USDA purchased approximately 24,000,000 lbs. of lard at prices ranging up to \$12.12 per cwt., delivered port. The average price paid was \$12. This purchase was against the recently announced ECA authorization of \$6,398,000 for Germany. The total quantity includes 11,656,000 lbs. of refined lard and 12,330,000 lbs. of P.S. lard.

Additional quantities of P.S. lard are needed for this shipment, and the USDA has asked for telegraphic offers from packers. They should reach the office of the procurement and sales division, Livestock Branch, Department of Agriculture, by noon (EST) on Monday, January 30.

Specifically, the announcement invited offers of any quantity of P.S. lard in carload lots, f.o.b. nearest railroad siding, packed and delivered in accordance with announcement LS-39, and meeting specifications of LS-39a, for delivery in each of three periods: February 1-15, February 16-28 and March 1-15, 1950. Offers will be accepted by telegram not later than 11:59 p.m., February 1.

AMI REGIONAL MEETING

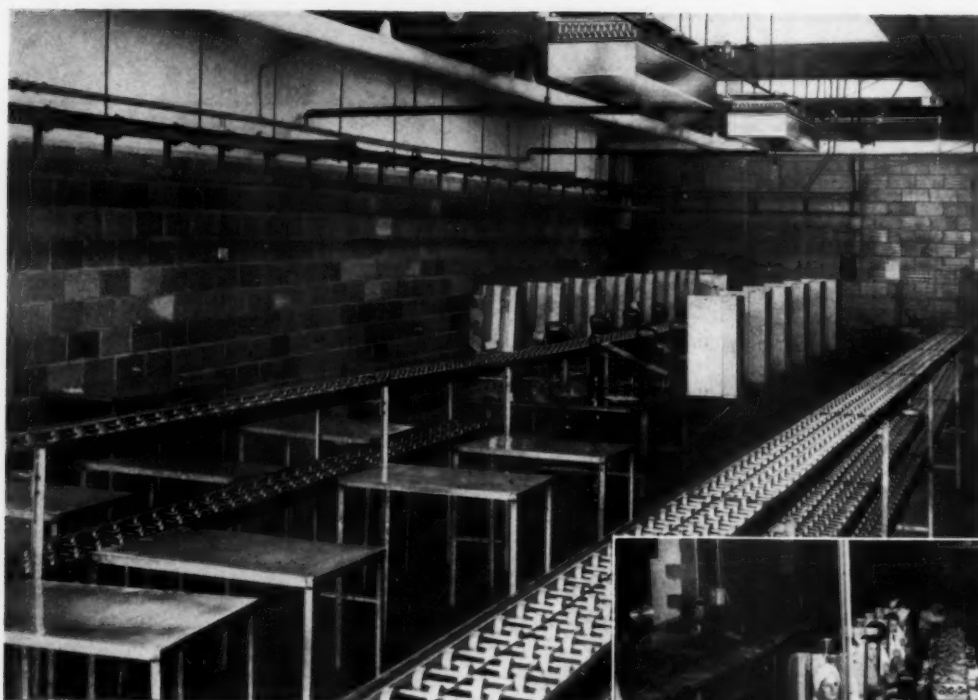
An Institute regional meeting in San Antonio has been arranged for members located in southwestern Texas for Monday, February 20. It will start with a Dutch-Treat luncheon at 12:15 p.m. in Room Mezzanine B, Gunter hotel. Arrangements have been made by William Roegelien, the Institute's regional chairman for the San Antonio area, assisted by G. L. Childress of the Roegelien Provision Co.

John F. Krey, chairman of the Institute's board of directors, who will be in San Antonio at that time attending the San Antonio Livestock Exposition, will speak on important problems affecting the industry. George M. Lewis, director of the Institute's department of marketing, will also attend and present factual information regarding the future of the meat and livestock industry.

NIMPA DIVISIONAL MEETING

The southwestern division of the National Independent Meat Packers Association will meet at the Shamrock hotel in Houston, February 3 and 4, during the Fat Stock Show there. The business meeting will be Saturday morning, February 4.

The program is being planned by W. F. Dixon, NIMPA first vice president, and C. E. Finkbeiner, vice president.



PACKAGING ROOM

Overall view of packaging room shows extent of conveyor system and location of peeling stations in the foreground. Inset below is a closeup of scaling and packaging operation. Kartridge-Pak banding stations can be seen in left background.



Packaging Sausage for Sale by Self-Service—

HOW HUNTER DOES THE JOB

IN ADAPTING its new manufacturing building to sausage production and packaging, the Hunter Packing Co. of East St. Louis, Ill., gave special attention in plant layout to the functional requirements of modern sausage packaging. The assembly problems created by the consumer type sausage package, a modern merchandising development, have been solved by the packer through the use of mechanical handling methods.

Operations in the packaging room are built around the use of a plant-designed roller wheel conveyor system. The main conveyor resembles a letter U in shape with product preparation taking place at the base of the U and the packaging operations being performed along its two arms. Actually there are two U's with one roller conveyor above the other and movement over both by gravity. In addition there is a third level spur conveyor at the product loading point and the U is closed at its top by a power conveyor which carries packaged sausage to the wrapping machines.

The Hunter Packing Co. packages

natural casing and skinless frankfurts, wieners and pure pork sausage in 1-lb. consumer type packages.

Chilled product is brought into the packaging room on cages. The entire cage is weighed on a rail scale. Management has found that bulk weighing of incoming product has helped in controlling product breakage as the percentage of such loss can immediately be determined at the end of a packaging operation by comparing the total packaged weight with caged product weight.

If skinless frankfurters are being packaged, peeling is done at the base of the conveyor U. Portable stainless steel tables are provided for the peelers. The peeled frankfurters are placed on shallow stainless steel trays which hold approximately 12 lbs. of product. Product-filled trays are placed on the upper level conveyor and shunted to either of the two packaging lines.

The entire conveyor is railed along the sides to insure that the trays stay on the track. At the U base the guard rail is higher to permit rapid shunting of the filled trays around the turns.

The 12-lb. tray has been found to be the most efficient unit in which to move product since it minimizes the handlings necessary to package a given volume and also the number of trays needed in the product movement.

One arm of the conveyor is devoted to the packaging of 1-lb. consumer type units. There are 13 packer-scaler stations, each equipped with its own check scale and work table. An inclined base to hold the product-filled trays is an integral part of each work table. The base is lipped at the bottom to retain the tray and the tray is held at an angle sufficient to keep the product sliding to the bottom end of the tray which is most convenient for product transfer by the packer-scaler. An upright package bin at each station holds the various knocked-down packages used by the packer.

The product-filled trays come on the roller wheel conveyor to the packer-scaler stations at a height convenient for sliding them from the conveyor onto the tray retaining base. The scaler-packer then forms and fills the package

on the check weight scale. The weighed and filled package is placed upon a power belt conveyor which carries it to a wrapping and sealing machine.

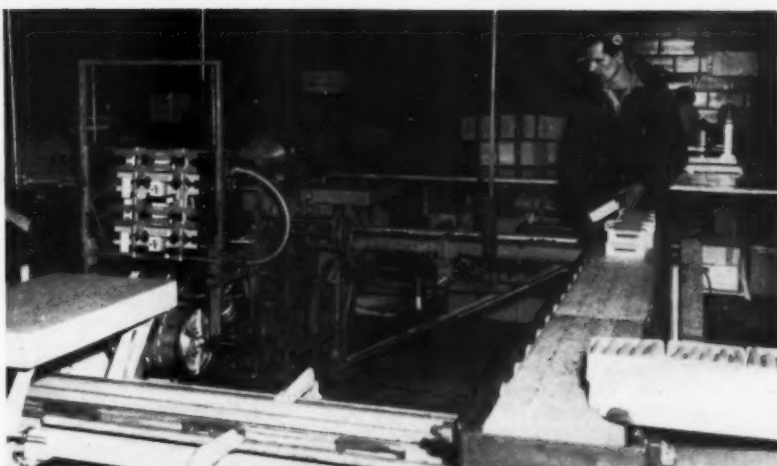
Each of the two Package Machinery units is set to handle a specific size of package. A hinged bridge plate directs the oncoming packages to the machine's feeding station of one unit while a slideoff plate forms the other station.

The filled packages are fed onto the flight trays of the packaging machine which applies a transparent overwrap and seals it. The machine handles units at the rate of approximately 55 packages per minute. A colored wrapper is used which carries packer brand, product, inspection, price and recipe panels. The wrapped packages are placed in fibreboard shipping containers which, in turn, are stitched and stacked on skids for movement to the shipping assembly room.

On the other arm of the conveyor the Kartridge-Pak operations are performed. The plant has four of these machines working as part of a line. The operator takes a tray from the conveyor and places it upon the feed apron of the machine. The banded links come from the Kartridge-Pak machine in predetermined lengths and are placed in 6-lb. Himes style folding cartons which are tied with twine and placed upon skids for movement to the shipping assembly room.

Frankfurts in natural casings and pure pork sausage are handled in the same manner except that they are placed immediately on the 12-lb. trays upon removal from the cage sticks.

Another new departure is the packaging of whole hog pork sausage in 12 oz., 1-lb. and 5-lb. parchment-lined cloth bags. This pork sausage is made from the primal cuts. The packages are stuffed out with the aid of filler, checked,



ABOVE: Operator feeds tray type cartons to one of two Packaging Machinery units. Feeding of roller-type paper is controlled by electric eye. LEFT: Marvin Duff, assistant plant superintendent, views the conveyor layout system which he designed for the sausage packaging room of the Hunter Packing Co.'s new unit.

weighed and packed into shipping containers on the stuffing floor, 12-12 oz. or six 1-lb. bags to a box. Sausage making facilities of the kitchen have been augmented with eight new stuffers and

a new grinder, mixer and silent cutter.

Each of the stuffing tables used for handling skinless frankfurters is equipped with a novel overhead spray which moistens the product prior to its linking by machines. The spray equipment consists of a 1/4-in. pipe with two mist spray heads and two extending pipe sections coupled through a T which also has a mist spray head. Two forward sprays wet the casting as it comes from the stuffer and the two set in the base of the pipe moisten the product as it is fed into the linker machine.

Refrigeration for the packing room is provided by overhead units, as is the refrigeration for the tunnel used to condition freshly stuffed pork links. Use of the tunnel, through which the links are carried from the sausage room to packing room with the aid of a finger conveyor, permits the packer to ship pork links immediately after stuffing. It has been found that the rapid movement of the chilled air removes excessive moisture from the pork links without destroying their bloom.

The modern kitchen and packing room is tiled throughout.

New stuffers, silent cutter, mixer and grinder were furnished by John E. Smith's Sons Co., Buffalo; Roller wheel conveyor by E. W. Buschman Co., Cincinnati; Kartridge-Pak machines and

(Continued on page 21.)

THE PACKAGED PRODUCTS

Shown here is a sample of prominently identified overwrapped packages for self-service merchandising. Included are frankfurters, pure pork sausage and skinless wieners packed in square and rectangular cartons. On each of the printed overlaps appears an easy-to-read recipe, price panel and a weight panel, all features of good brand merchandising for self-service.



Analyze Factors Affecting Meat Consumption Level

CAN the recent high level of meat consumption be maintained permanently, or is the long run expectation for the kind of decline we had for three decades?

After stating that he could not give a concrete answer to the question, Harold F. Breimyer, agricultural economic statistician of the Bureau of Agricultural Economics, at a recent meeting of the Chicago Livestock Industries Club enumerated some of the factors which will play a part in determining the future level of meat consumption.

"Only the wealthier nations of the world," said Breimyer, "wealthier in the sense of having the most food producing resources in relation to population, have been meat eating nations. Even though we must admit that sharp short-time variations in supplies of feed and in production of livestock can bring problems of maintaining price and income to farmers, the longer run problem seems to be to provide for our growing population the quantity of meat our people want and need. Until about 1940 we were not able to hold up a stable level of meat consumption per person. From 1900-1910 consumption averaged 154 lbs. for each man, woman and child in the country. In 1908 a modern record of 163 lbs. per person was established. Between 1920 and 1930 the consumption averaged 137 lbs. In the next decade the average was 130 pounds. At the beginning of the 1940's, by a combination of circumstances meat production increased rapidly. In the last few years consumption per person has varied about what appears to be a level of around 150 lbs. per person, which brings us nearly back to the 1900-1910 consumption.

"First of all, although I would not minimize the achievements within the livestock industry, we would be remiss if we failed to give credit for outside aid received. A large part of the growth in livestock production in past years was made possible not in agriculture alone but in the combined efforts of agriculture and industry. Outstanding was the development of the tractor and of petroleum fuel as sources of power on farms. Acres of crop land formerly devoted to producing feed for workstock were shifted more and more into producing feed for other livestock. Our Bureau has estimated that 60,000,000 cropland acres have been freed to produce feed for productive stock—cattle, hogs, sheep and poultry—instead of feed for horses and mules. Since we have only a few over 400,000,000 acres of cropland and plowable pasture, the size of this shift is something to think about. If the horse and mule popula-

tion were still at 27,000,000 as it was in 1918, per capita consumption of meat in 1949 probably would have been around 130 lbs. instead of the 147 lbs. we actually have. The vanishing horses and mules cannot help much longer in maintaining production of meat. Their numbers are now down to less than 8,000,000 and obviously only a rather small further reduction is possible. Meat supplies can be increased for a rising population only in other ways.

"The regulator of livestock production is pretty nearly the quantity of feed produced. Total cropland acreage is almost fixed, since the new land brought into production by irrigation, drainage and reclamation is about offset by other land taken out of agriculture. Therefore, feed production rises only as yields per acre increase. Agriculture has contributed materially to its own increased feed production, especially through use of hybrid seed and adoption of better farming and conservation practices. But here again much credit has to be given to greater availability of industrial products such as fertilizer, machinery, and insecticides.

"So long as corn crops continue

around 3,500,000,000 bu. in size, livestock production will be sufficient for a good many years to hold meat supplies per person at, or a little above, recent levels. There is some doubt that crops will be quite so large every year, but even in that case the population would eventually catch up. In the long run, meat supplies per person can be maintained only through a further increase in crop production per acre.

"There has been a creditable advance in the efficiency of producing livestock. More pigs have been saved per litter and more calves per 100 cows. Labor requirements per pound of meat have declined, and it is possible to produce more live-weight gain per ton of feed, as measured at constant feeding rates, now than formerly. However, on the whole, livestock raising has lagged in technological advance, for understandable reasons grounded in the biology of livestock. Labor requirements per pound of meat have not declined as much as have labor requirements for field crops.

"Advancements in live weight gain per ton of feed have been offset by the tendency to feed more intensively. Feed consumption per unit of livestock production is now larger than it used to be. Furthermore, this trend will probably continue, requiring large quantities of feed per pound of meat. The reason is that intensive management of livestock is to be expected in a country that places a high value on human labor. Moreover, it seems inevitable that an increasing proportion of our livestock production will come from the Corn Belt. All this brings us back to the original observation that crop yields per acre will be the most important single factor determining the future supply of meat.

"From a short run view, there is now an uptrend in the number of livestock raised and the quantity of meat produced. Two years of bumper corn crops are the biggest single cause. In the two crops of 1948 and 1949, almost as much corn was produced as in three crops of the 1920's or 1930's. The Bureau of Agricultural Economics estimated that by the early 1950's enough meat would be produced to provide 150 lbs. per person. We now think we will reach that mark in 1950 and will pass it in the years immediately following thereafter.

"During the last four years farmers, consumers, meat packers and just about everyone else have been asking whether we are going to have \$30 steers and \$16 to \$20 barrows and gilts from here on out, or whether we are going back to the more familiar prices we knew be-



NEW SHORTENING INTRODUCED

Sieloff Packing Co., St. Louis, has introduced a new shortening to the St. Louis market, Honey Dew, packed in colored lithographed 1- and 3-lb. cans. The product is a pork fat to which a percentage of hydrogenated corn oil is added to give greater stability and a higher melting point. The product has a mild lard taste, improved color and texture over ordinary lard and it needs no refrigeration. The company reports that the product has already proved successful in institutional usage. In introducing the product Sieloff used advertisements in the *St. Louis Post Dispatch*, direct mail to retailers and point-of-sale.

fore the war. There is, of course, no certain way to judge regarding the general level of livestock prices. We do know that a lot of characteristics of the postwar world are not going to take on suddenly the cloaks of the better known past. More than that, it is doubtful indeed if anyone is justified in assuming that there is such a thing as a normal or natural level to which prices must inevitably return.

"If a certain level of commodity prices prevails for some time, various charges, allowances, depreciation rates, and other lagging values eventually catch up. I think this has been happening. An example is the price received by farmers for farm products, which although declining is still far above prewar. But prices paid have advanced and the ratio between the prices received and paid is now not far from parity. It thus seems unlikely that a return to prewar price levels will come soon. Only a severe business recession would induce such a drastic change.

"What makes the price of meat?

"It is not to be found in livestock and meat analysis, but rather in analysis of the entire set of forces determining the economic health of the nation. Meat is so essential a part of the diet of virtually all people in all areas and in all income classes that whatever affects consumers affects in some way the demand and price for meat. Meat ranks high among preferences of consumers. A recent survey of the Bureau of Human Nutrition and Home Economics shows that persons in the high income groups consume more meat and spend more money for it than do those with lower incomes. The big difference among incomes is in consumption of beef. The quantity of pork consumed is about the same regardless of income.

Meat Expenditures Constant

"Our estimates of total value of meat consumed indicate that year in and year out consumers tend to spend about the same percentage of their total income for meat. When meat is abundant and low in price they obtain more pounds of it for their constant expenditure. When meat is scarce the opposite adjustment occurs. The value of meat as a per cent of incomes has declined very slowly over time. That a slow decline should take place is natural in an economy that grows industrially, because as more of the national income is produced from the industrial sector more of it obviously will go to that sector as expenditures for industrial goods. Nevertheless, our estimates indicate that expenditures for meat have probably declined no more, and possibly a bit less relative to incomes than have expenditures for most other foods.

"Now I will go back to our appraisal of the outlook for 1950. I have said that feed supplies govern livestock output. In our work we have correlated the quantity of feed concentrates fed with the volume of aggregate livestock production in each year, and have obtained a very close fit. It can be sug-

gested that livestock are raised on forage as well as concentrates, but it is concentrates and not forage that largely determine the marginal production, the last million pounds of beef or of pork. Changes in the quantity of feed-concentrates fed are almost always associated with changes in the same direction in total livestock production. However, when there are loans on feed grains, livestock output depends not solely on the supply of feed, but on the profitability of producing livestock products at the prices received for those products in relation to the prices of feed prevailing in connection with loans. Beginning with harvest of the 1948 corn crop, there has been more

than enough feed for a large expansion in livestock production, and prices have been low enough to encourage production. The hog-corn price ratio has consistently been above average. It has been close to 15 this fall, compared with a long-time average of 12. The beef steer-corn ratio, although less meaningful than the hog-corn ratio, has been above 20; the average is 15.

"Here are some statistics on the increase in production: We now estimate that commercial pork production will total 4 per cent larger in 1949 than in 1948 and commercial beef production will show about the same gain. Around 96,000,000 pigs were saved in 1949, 11-

(Continued on page 32.)

★

Guardians

OF THE NATION'S FOODS

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DETROIT

1448 WABASH AVE.
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UNITED STATES COLD STORAGE

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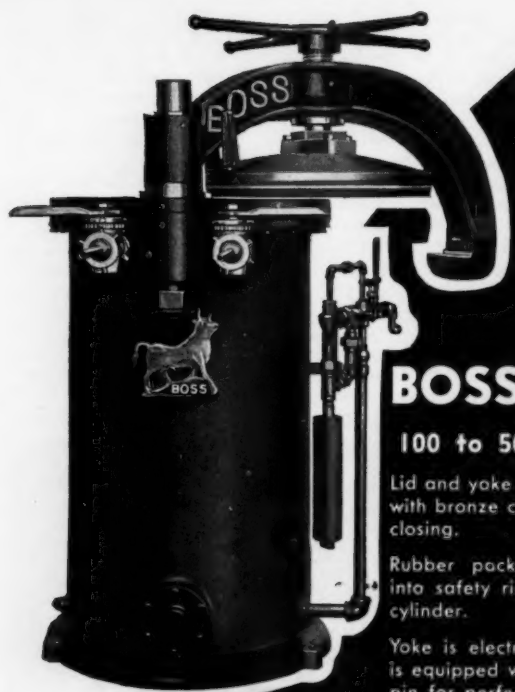
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KANSAS CITY

500 EAST THIRD ST.
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Four
Modern
Fortresses
For Guarding
The Nation's
Foods

WRITE FOR
DETAILS



BOSS STUFFERS

100 to 500 pounds capacity.

▲
Lid and yoke swing on cold rolled steel pin with bronze collar for ease of opening and closing.

▲
Rubber packed, semi-steel lid fits flush into safety ring for complete emptying of cylinder.

▲
Yoke is electrically refined cast steel, and is equipped with spring actuated centering pin for perfect lid alignment.

▲
Coarse pitch, double lead screw for rapid operation of lid.

▲
Cylinder of heavy nickel bearing semi-steel is machined and polished inside for efficiency and cleanliness.

▲
Flat top, floating piston has air tight packing. Piston and packing easily adjusted without removal of piston from cylinder. Piston fits flush against lid and safety ring for complete ejection of meat.

▲
Right or left air intake (except 100 lbs. size which has 1 air intake only).

▲
Globe valve and syphon create vacuum beneath piston for quick return.

▲
Silencer for air exhaust.

▲
Patented, stainless alloy Micro-Set Stuffer Valve is leak proof, non-binding and easily disassembled for cleaning.

▲
Two stuffer cocks on all but 100 lbs. size.

▲
Two sets of stainless stuffer tubes with each stuffer (except 100 lbs. size which is equipped with one set).

▲
Zerk grease fittings throughout.

Best Buy BOSS

There is a smooth BOSS Stuffer of the proper size to fit your need. For more details call in your nearest BOSS representative, or write direct for our new Sausage Machinery Catalog No. 627.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

NEW EQUIPMENT *and Supplies*

NEW MEAT TENDERIZER

A new enzymatic meat tenderizer, said to tenderize any grade or cut of fresh meat in a few minutes and without changing the original flavor, is produced by Petajan Co., Milwaukee, Wis. Tradenamed "M-ten," the product is an odorless, practically tasteless food powder composed of wheat flour, salt, dextrose and vegetable enzymes.

It is applied by dusting lightly on meat and working powder into meat tissues with points of fork or other mechanical devices. The meat is then placed promptly in sharp freeze, or allowed to stand a few minutes at room temperature, depending on whether meat is for future or immediate cooking. The main tenderizing effect is said to occur at room temperatures and during the first few minutes of cooking.

The tendering enzymes are said to become inactive at temperatures below 40 degs. This means that meat which is powdered and then quick frozen will not undergo tenderizing action or over-tenderizing until the meat is brought back to room temperatures, which usually occurs in the consumer's kitchen.

M-ten is reported to be a stable, highly refined product of uniform potency and a proved shelf life of 1½ years to date. The product is said to conform in all respects to the Federal Pure Food and Drug Laws and to contain no monosodium glutamate, synthetic preservatives or seasonings of any kind.

VARIABLE SPEED CONVEYOR

The new Corley-Miller conveyor, a sturdily constructed, easily adjustable, variable speed unit for moving small products to or from handling or processing operations, has been announced by Miller Wrapping & Sealing Machine Co., Chicago. The conveyor is



particularly adaptable where a specific rate of package travel is desired to co-ordinate package movement with the speed of companion machines.

The variable speed drive allows a speed variation of approximately 250 to 750 lineal inches of belt travel per minute. Tubular package guide rails add strength to the unit and minimize friction against the moving packages. Knob adjustment locks provide positioning of height and spacing between package guide rails. The driving parts are confined to a minimum of space to allow maximum unobstructed clearance below

the conveyor bed. The conveyor is available in 10-, 14-, 18-, 20-, 24- and 26-ft. lengths. It is powered by a ¼ hp or larger motor.

APRON STRINGS CLIPPED

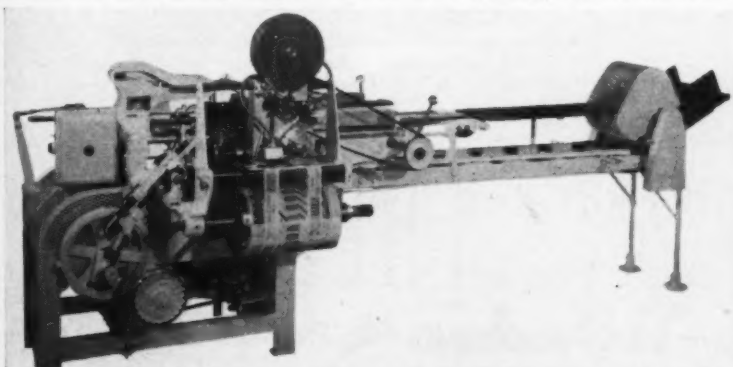
Elimination of apron strings is accomplished with a half-belt device that hooks into grommets at sides of apron. Called the apron clip, the belt has safety and sanitary merit. No dangling strings can become entangled in machines or products. The clip can be washed easily.



When strained, the clip gives, hence grommets are not pulled out or aprons torn. The belt can be used on any apron having grommets in the side corners and is adjustable to fit any sized person. The manufacturer is M. L. Snyder & Son, Philadelphia.

NEW SMALL FRAME WRAPPING MACHINE

Shown here is the new Hayssen small frame model wrapping machine, made by the Hayssen Manufacturing Co., Sheboygan, Wis. This unit is fully automatic, mechanically simple and is said to be sturdily constructed to in-



sure a long operating life. It can wrap up to 50 packages a minute. Features of the machine include an automatic U-board feeder, electric eye and top labeler and printer. Also available but not shown are a Zip Tape opening attachment and extended infeed conveyor of any length and attachments for wrapping with Pliofilm, acetate and glue sealing for use with Kraft or other styles of paper. Under folders for bottom seal only are also available.

REFRIGERATOR CAR HEATER

Accurate control of temperatures ranging from 30 to 60 degs. in refrigerator cars is the function performed by the newly developed Preco automatic car heater. The unit has a burning time of 50 hours at maximum flame setting when it delivers approximately 6,000 BTUs per hour. The heater burns methanol (methyl alcohol), an odorless fuel. Total weight is 35 lbs. empty and 70 lbs. full.

The heater is said to be explosion proof because the wick assembly acts as a safety plug. The flame will not blow out due to chimney protection. The heater will not clog or leak as there are no valves, tubes or fittings to become mechanically inoperative.

The heater is installed on the grates of the ice bunker. Spring hooks permanently attached to the heater provide an easy method of securely anchoring it to any standard bunker screen. Thermostatic control settings within the 30 to 60 deg. range can be made in increments of 2½ degs. The thermostat is not affected by altitude or atmospheric pressure. The heater is manufactured by Preco, Inc., Los Angeles.

C-D.

TRIUMPH

PLATES

Proved and Approved

by Packers all over the world!



- LONGER LIFE
- LOWER COST
- 5-YEAR GUARANTEE

C-D. TRIUMPH PLATES

give you outstanding advantages and cost-cutting features that no other plate can offer you. They can be used on both sides and can be reversed to give you the equivalent of two plates ... for the price of one! They cut more meat and cut it better ... and they out-wear other plates four to one! C-D TRIUMPH PLATES have proven their superiority in both large and small plants throughout the United States and all over the world!

● Write today for your FREE copy of "Sausage Grinding Pointers."



SPECO, INC.

EST. 1925

THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann

2021 Grace Street, CHICAGO 18, ILL.

MID DIRECTORY CHANGES

Meat Inspection Granted: Twin Cities Packing Co., North Augusta, S. C.; R. E. Poss & Son, Atlanta Road, Athens, Ga.; Fryer & Stillman, Inc., 5300 Franklin st., Denver 16, Colo.; Court Meat Co., 331 Washington st., Oakland 12, Calif.; Hamner Provision Co., San Marcos and Rivas sts.; mail, Box 4134, Station A, San Antonio, Tex.; Alpine Packing Co., 901 E. Miner ave., Stockton, Calif.; Wildwood Packing Co., Rio Grande, N. J.; Anglo-American Packing Corp., 517 W. 57th st., New York 19, N. Y.

Meat Inspection Withdrawn: Swift & Co., 2320 S. Halsted st., Chicago 8, Ill.; Glaser's Provisions Co., Inc., P. O. box 411, McCook, Nebr.; South San Francisco Packing & Provision Co., 1400 Evans ave., San Francisco 24, Calif.; A. Schwartz & Sons, Inc., Livingston Manor, N. Y.

Horse Meat Inspection Withdrawn: Eastern Packing Co., Inc., 37-47 Legal st., Newark 5, N. J.; B. I. L. Food Products, Inc., 517 W. 57th st., New York 19, N. Y.

Change in Name of Official Establishment: Pacific Packers, Inc., 225 Pacific st., Newark 5, N. J., instead of Insel & Insel; Borin Packing Co., 912 N. Main st., Vernon, Tex., instead of Hygrade Food Products Corp.; Miro's Packing Co., 3137 E. Vernon ave., Los Angeles 11, Calif., instead of Vernon Meat & Provision Co.; Dixie Frozen Foods, Inc., 15 Waddell st., NE., Atlanta, Ga., instead of Cooper Packing Co.

IN-TRANSIT HOG RATIONS

The railroads have proposed increases in the corn fed to hogs in transit, amounting to ½ bu. additional corn at each in-transit feeding on most shipments. The present rations have been in effect since 1919, and it has been observed by packers that shipments often arrive at destination with unconsumed corn on the floor of the car. The proposed tariff just filed applies to the states north of the Ohio and Potomac rivers and east of the Mississippi river. Tariffs providing similar increases in hog rations are expected to be filed shortly for other territories.

New Use of "Meat Team" Story Provides Good Will for Packers in St. Louis

A novel and effective treatment of the "Meat Team" story was used by John F. Krey in a story carrying his by-line in the St. Louis *Star-Times* recently. Krey, president of the Krey Packing Co. in St. Louis and chairman of the board of the American Meat Institute, asserted that all of the members of the "meat team" can be found within a few miles of the heart of St. Louis, "each contributing his share towards making Missouri one of the foremost animal agriculture states in the country, St. Louis one of the outstanding meat packing centers in the world and toward satisfying the demand of St. Louis for meat—where people eat, on the average, one-third more meat than the rest of the country."

Referring to some of the problems of the meat team members and their interdependence, he mentioned the risk in livestock farming, the need for a ready cash market and the necessity of selling meat immediately.

"Competition," he asserted, "is perhaps a more significant factor in the meat packing industry than in many other types of business. In the St. Louis area there are a score or more meat packing companies. Each one of them must compete for a supply of livestock sufficient to keep its plant or plants running at an efficient level. Also, unlike most manufacturers, the packer cannot hold much of his product for future sale. He can put some in cans. He can freeze a relatively small amount. He cures and smokes some, and makes some into sausage. But about 75 per cent of all meat is sold as fresh meat."

"The whole organization which keeps the meat supply lines filled is very delicately balanced with supply and demand factors, and what you are able and willing to pay at retail is most important."

"All of the meat in retail stores and in process in the nation's meat packing plants at any one time averages only about a three weeks' supply. The rest is 'on the hoof,' coming to market daily. Any stoppage anywhere along the line, very quickly takes meat off your table."

It's not a

TALL

story....



LOOK FOR THE BLUE STRIPE

SUPERIOR TO ANY SHROUDS

THE CLEVELAND COTTON PRODUCTS CO.

CLEVELAND, OHIO

CANADIAN DISTRIBUTORS: ELCO LTD., TORONTO

Tufedge does save time because the blue stripe clearly indicates the reinforced pinning edge ... no fumbling, on faster!

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THE *TASTE* DIFFERENCE MAKES THE *SALES* DIFFERENCE

RANKFURTERS • MAYONNAISE • SPICED PICKLES • MACARON

T LOAVES • CANNED MEATS • SPREADS • AGE •

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CONDIMENT SAUCES • PICKLED FISH • PORK & BEA

Since 1904

"SILENT PARTNERS IN FAMOUS FOODS"

WM. J. STANGE CO. ... CHICAGO 12, ILL. ... OAKLAND 6, CALIFORNIA

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Create

New Taste Appeal • New Sales Appeal

in Your Fine Foods

with

Seasonings

by **STANGE**

SWEET PICKLES • CATSUP

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The Nat

Packaging Operation

(Continued from page 13.)

consumer type packages by the Marathon Corporation, Menasha, Wisc.; printed wrapper paper by Milprint, Inc., Milwaukee; packaging machines, Packaging Machinery Co., Springfield, Mass.; Pak-Ice Machine by Vilter Mfg. Co., Milwaukee; smokehouses by Julian Engineering Co., Chicago; sausage linkers by Linker Machines, Newark, N. J.; twine tiers by B. H. Bunn Co., and check scales by Toledo Scale Co., Toledo, Ohio. Gebhardt units furnish refrigeration.

HUNTER PLANT EXECUTIVES

Officials of the new sausage department include John J. Burns, sausage sales manager; Warren E. Hallows, assistant sausage superintendent, and John Amsler, sausage superintendent.



HANDLING PRIMAL CUT PORK SAUSAGE

LEFT: All primal cut pork sausage is stuffed out into parchment lined cloth bags, check-weighed and packed in shipping containers as shown.


HOW SMART ARE DOGS?

Swift & Company's Pard department will hold a contest during February and March in an attempt to locate the nation's outstanding "smart pup." Owners are required to write, in simple lan-

guage, a description of one of the tricks his dog does. There will be 411 prizes totaling \$15,000, with a grand prize of \$5,000. Judging, to be handled by the Lloyd Herrold Co., Chicago, will be on the basis of naturalness and the owner's sincere interest in his dog. Labels from

two Pard cans make the entry official.

Last year Swift nutrition research chemists proved that dogs eat better than people as far as a carefully balanced diet is concerned. Now it's up to the dogs and their masters to prove how smart they are!



HYGRADE

in name...

high grade in fact!

HYGRADE'S
BEEF · VEAL · LAMB
PORK

HYGRADE'S
ALL-BEEF
FRANKFURTERS

HYGRADE'S
ORIGINAL
WEST VIRGINIA
CURED HAM

HYGRADE'S
HONEY BRAND
HAMS & BACON

HYGRADE'S
CORNEB BEEF
AND TONGUE

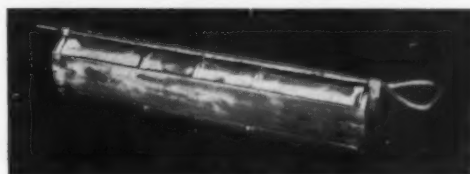
... also a complete line
of Hygrade's Frozen Meats,
Pre-Cooked Frozen Foods
and Canned Meats

HYGRADE FOOD PRODUCTS CORP.

EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16

NEW MEAT MOLD

Speeds Production of Chip Steaks!



FAT. PENDING

Produces a firm tender loaf that can be conveniently handled on slicing machine for any desired thickness. Light weight and durable. Equipped with expansion rod. These molds require no maintenance. Standard mold is 19" long—4" diameter.

★ Specially designed press is available to facilitate easier and quicker closing of cover on the mold—greatly increasing production.

Manufactured by the makers of the well known DIANA DICER and MATADOR GRINDERS. Also exclusive distributors of the famous KAUFMANN SOLINGEN brand butcher tools.

• Write for further information and prices •

C. E. DIPPEL & CO., Inc.

126 LIBERTY STREET • NEW YORK 6, N.Y.

Here's how to get more and more people to "bring home the bacon" that you produce...

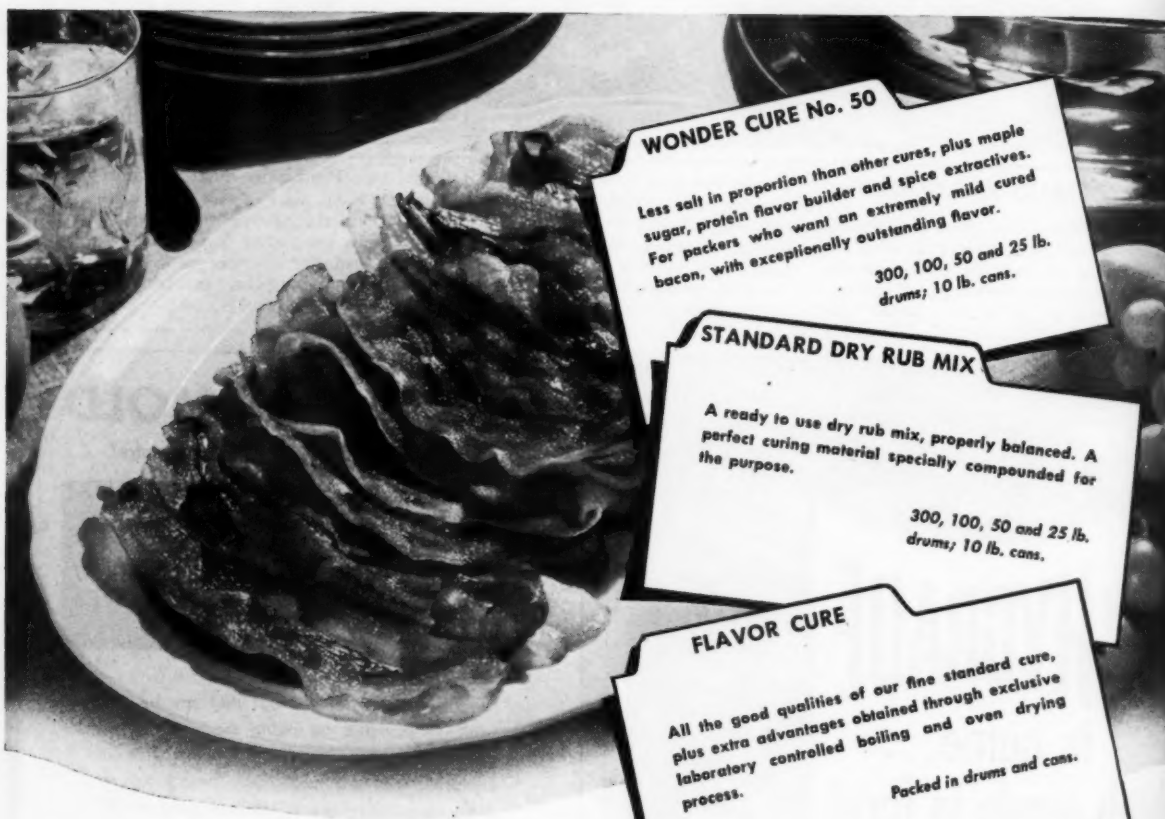
Looking for a sure way of always producing that "just right" bacon flavor that means extra sales, extra profit?

Then look into Fearn bacon cures—skillfully blended to produce the finest of results every time even under extra fast production schedules!

They provide you with a completely dependable curing action. They are consistently uniform. They give an

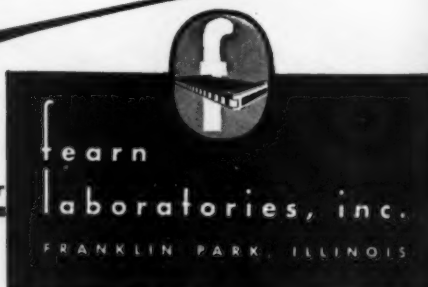
attractive color to the lean and a handsome color to the cooked product.

And for an unusually outstanding product there is Fearn Wonder Cure No. 50—a special cure with added protein flavor builder. If you are not already using it, or one of the other Fearn cures, we suggest that you investigate now—see how to get more people to "bring home the bacon" that you produce!



Write today for full details on the outstanding aid you get with Fearn ingredients. Or better yet, let us run a test with you . . . just send us a brief outline of your problem for a quick appraisal of how we can serve your needs.

fearn adds sales and profits from added zest and flavor



Up and down the MEAT TRAIL

Personalities and Events of the Week

● Robert D. Cords, formerly assistant advertising manager of the Rath Packing Co., Waterloo, Ia., has been named advertising manager of the company. He succeeds Byron Benson who resigned recently.

● B. K. Brodsky, president of the Brodsky Packing Co., Spearfish, S. D., was in Chicago this week to purchase equipment for the company's new plant which is being rebuilt. It burned last summer. Officers expect that it will take about six months to complete the project. The company was incorporated in December, with officers, in addition to Brodsky: Guy Bell, vice president and Jack Sorbel, secretary.

● After serving as manager of the Storm Lake, Ia. plant since Kingan & Co. purchased it from him and his brother in 1936, Thomas H. Nash has announced that he will retire on May 1. Active managership of the plant has already been taken over by John Blankenship, who has been his assistant for several years. Nash was in the packing business in Cleveland for several years until 1935 when the plant at Storm Lake was established.

● Dr. H. J. Harwood, assistant director of research of Armour and Company, Chicago, recently addressed the Milwaukee section, American Chemical Society. He discussed chemical aspects of development of new fats and oils products.

● Charles W. Granger has been appointed public relations director of Oscar Mayer & Co., Madison, Wis., it has been announced by Carl G. Mayer, vice president. For the past eight years Granger has been public relations editor of the Allis-Chalmers Manufacturing Co., Milwaukee, and prior to that worked as reporter on several newspapers, including the Milwaukee *Sentinel*, the Minneapolis *Star* and the Rochester (Minn.) *Post-Bulletin*.



C. W. GRANGER

● Harry R. Wolfe, who was head hog buyer for C. A. Burnett Co., Chicago, and later for the H. C. Bohack Co., slaughtering division, Chicago, died recently. He was with the Burnett company from about 1927 until April 1945 when he joined Bohack. He remained

PACKERS WILL SOON HEAD WEST

San Francisco, visible across the Bay in this photograph of the Oakland Bay bridge, will be the locale of the fourth annual meeting of the Western States Meat Packers Association, February 21, 22 and 23. Members of the association's five committees — accounting, beef, hide, tallow and grease research and Canadian meat imports—will be on hand Tuesday morning, February 21, for meetings scheduled that day. A meeting of the directors will be held at 2 o'clock. The dinner-dance, an annual feature of the convention, is receiving considerable advance publicity by WSMMPA officials.



Photo, Union Pacific Railroad

until the firm ceased the slaughtering business in April 1949.

● William G. Deane, 70, one of the founders of the Tobin Packing Co., Rochester, N. Y., and superintendent of transportation for that firm, died in Erie, Pa., January 21. He was en route to the company's plant in Fort Dodge, Ia. when he was stricken. He was one of ten men who formed the corporation that purchased the old Rochester Packing Co. in 1921 and was a member of its first board of trustees.

● The brokerage office of R. W. Earley & Co., 259 W. 14th st., New York, N. Y., has announced installation of a "teletypewriter machine" to expedite messages with out-of-town packers. The telegraph number is TWX: NY 1-336.

● George P. Greenoe, sr., 76, died recently in an Atlanta, Ga. hospital. In 1907 Greenoe established the Dixie Packing Co. there, of which he was owner.

● Carl Warkocz, president, Milner Provision Co., Inc., Frankfort, Ind., was in Chicago this week purchasing equipment for his plant which was damaged by fire recently. He estimates that rebuilding of the plant will be finished in six months.

● On January 14 Guy McDonald of the National Live Stock and Meat Board staff talked on the work of the Board at the annual meeting of the Alabama Cattlemen's Association at Anniston.

On the same date, H. Howard Biggar spoke on the topic of animal agriculture and the board's program at the annual meeting of the Producers' Marketing Association at Fort Wayne, Ind. Biggar also addressed a similar group at Centerville, Ind., January 28.

● Several changes have been announced in the branch house sales department of Swift & Company. V. A. Wise has been appointed assistant to the head of the branch house provision department. L. H. Davenport has been appointed to succeed Wise as head of the fresh pork and fancy meats division. M. G. Thomas has succeeded Davenport and is now assistant in the division.

● Lawrence P. Burns, formerly an assistant cattle buyer at Kansas City for Armour and Company, has been appointed head cattle buyer at Armour's St. Joseph plant. His associates gave a dinner for him recently in the Hoof & Horn Club in the Live Stock Exchange building, Kansas City.

● Fire, believed of incendiary origin, almost totally destroyed the Fort Scott (Kans.) Packing Co. plant recently. Carl Eshelbrenner, owner, estimated the loss at \$50,000. Insurance coverage is \$11,000.

● Ameen Malooly, 57, who has been in the meat packing business in Detroit for 32 years, died recently. He went to Detroit in 1914 from his birthplace, Zahle, Lebanon. Four years later he

founded the Malooly & Azar Co., lamb and veal slaughtering firm.

● John Minder & Son, New York, N. Y., has appointed William Harrington as executive vice president in charge of purchasing. Harrington was formerly with the Paragon Beef Co.

● Ray Severe has opened a brokerage office at Room E 11, Produce Exchange Building, 2 Broadway, New York 4. He will deal in lard, meat products, fats, and oils. Severe has had more than 30 years experience in the meat packing industry. He began in 1919 with Joseph Stern & Sons, was later with Morris & Co. and Armour and Company. For the past three years he has been associated in the brokerage business with John H. Burns Co.

● Edward Blake Smith, 76, formerly with J. M. Schneider, Ltd., Kitchener, Ont., Canada, died recently. He had been with the packing firm for 20 years.

● All directors of Rath Packing Co., Waterloo, Ia., were reelected at a recent meeting. They include: John W. Rath, R. A. Rath, Howard H. Rath, George E. Rath, A. D. Donnell, Ray A. Brecunier, James M. Graham, Ray S. Paul and B. F. Swisher.

● E. N. Grueskin of E. N. Grueskin & Co., Sioux City, Iowa order buyers, has been named national chairman for regions for the 1950 United Jewish Appeal, which has a goal this year of \$272,455,800.

● Lee Cassidy, 65, retired head hog buyer of the Cudahy Packing Co. at Omaha, died recently. Cassidy started with Cudahy in 1900 when he was employed as a messenger in the Kansas City stockyards. He rose through the ranks to head cattle buyer and was transferred to Omaha in 1923 to take charge of all Cudahy buying operations there. He retired last May 1.

● Carl A. Thommen, head of the table-ready meats department of Swift & Company, Chicago, and formerly sales manager for the H. L. Handy Co., Springfield, Mass., was the main speaker at the twentieth annual sales meeting of the Handy company.

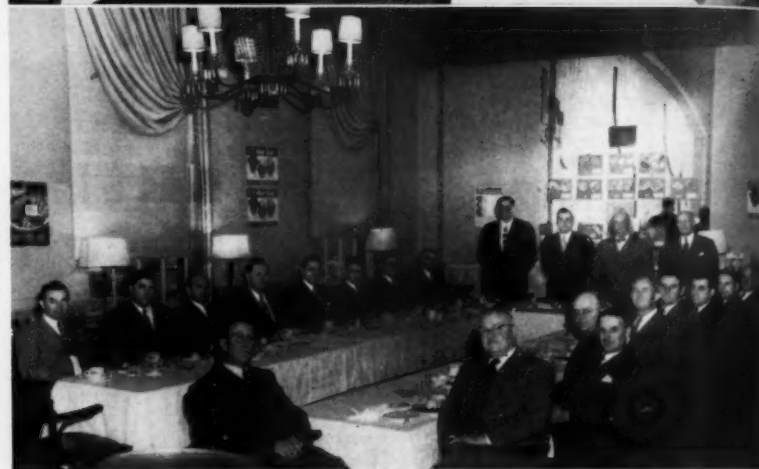
● Adolf Gobel, Inc., Brooklyn, N. Y., held its annual stockholders meeting on January 18. All directors and officers were reelected for the coming year.

● Louis Goebel, 81, retired Buffalo, N. Y. meat packer, died recently in California where he moved on his retirement.

● The district manager of the Cudahy Packing Co. at Memphis, B. L. Lamb, has announced a change in operating policy through which the company has closed its sausage manufacturing operations there. In the future the company will ship products to Memphis and deliver in the city and county twice a week, and more often to larger customers.

● Howard Pancero, 62, retired owner of Howard Pancero & Co., Cincinnati, died recently. He had been active in the wholesale meat business there for more than 35 years before turning it over to his sons, Jack B. and Howard, jr.

AMI Holds Series of Regional Meetings



More than 50 companies were represented at four regional meetings conducted recently by the Institute in Richmond, Va., Columbia, S. C., Jacksonville, Fla. and Knoxville, Tenn. Institute representatives spoke at each meeting on problems affecting the industry.

Chairman of the Jacksonville meeting (photo at top) was A. H. Goedert, jr., Jones-Chambliss Co., Jacksonville. Those present were: A. H. Goedert, sr., Jones-Chambliss Co.; L. M. Dowling and R. W. Chasteen, Lowell Packing Co., Fitzgerald, Ga.; C. F. Hutchison and J. A. Higgins, Armour and Company, Jacksonville; S. W. Dazett, Wilson & Co., Jacksonville; Bascom Hardee, Tobin Packing Co., Jacksonville; B. D. Scharff, Swift & Company, Jacksonville; L. A. Fowler, Swift & Company, Moultrie, Ga.; J. M. Royall, Kingan & Co., Atlanta; H. C. Booth, John Morrell & Co., Jacksonville; H. W. McLanahan, Cudahy Packing Co., Jacksonville; N. F. Megahee and James J. Swick, Copeland Sausage Co., Alachua, Fla.; E. H. McCranie and C. C. McCranie, McCranie Brothers, Waycross, Ga.; J. P. Hyatt, Middle Georgia Abattoir, Macon, Ga.; H. R. Davison and M. O. Maughan,

American Meat Institute, Chicago.

A. D. Griffith, president of the Southland Provision Co., Inc., Orangeburg, S. C., was chairman of the Columbia meeting (lower photo). Those attending were: F. M. Roddey, Roddey Packing Co., Columbia; J. H. Langford, Old Fort Provision Co., Waterboro, S. C.; Louis Baker, M. Baker & Sons, North Charleston, S. C.; T. G. Strange, Kingan & Co., Orangeburg; V. M. Wells, Dreher Packing Co., Columbia; J. C. Jones, South Carolina Department of Agriculture, Columbia; P. Henderson Burnette, Greenwood Packing Plant, Greenwood, S. C.; C. O. Hinsdale and W. H. Balentine, jr., Balentine Packing Co., Greenville, S. C.; H. J. Meddin, Meddin Brothers, Charleston, S. C.; J. B. Anderson and V. H. McCaskill, Harvin Packing Co., Inc., Sumter, S. C.; V. M. Scott and W. A. Blich, Armour and Company, Columbia; A. A. Hennon and M. C. Werness, Geo. A. Hormel & Co., Columbia; C. R. Barger and J. M. Butt, jr., Swift & Company, Columbia; J. W. Dawson, Swift & Company, Charlotte, N. C.; H. R. Davison and M. O. Maughan, American Meat Institute, Chicago; and B. M. Davison, Chicago.

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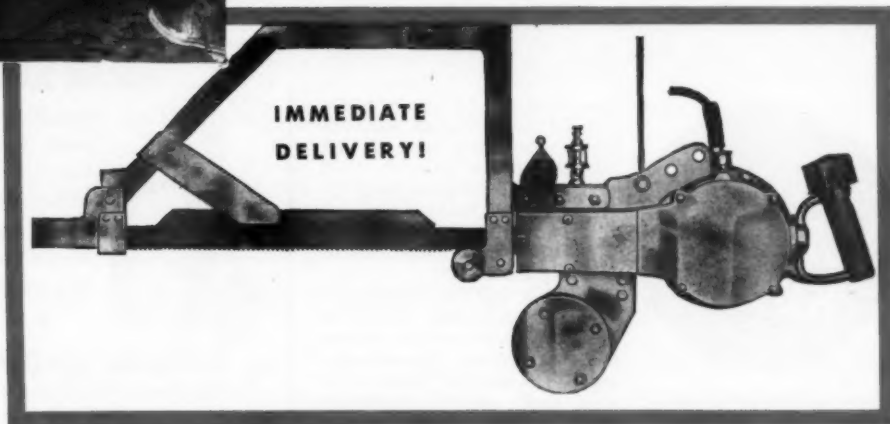
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B & D COMBINATION RUMPBONE SAW & CARCASS SPLITTER FEATURES

MOTOR—Specially designed to develop ample power to withstand short overload without overheating. Built-in fan.

CONTROL—Operator has full control at all times. Releasing of grip on handle shuts off motor automatically.

BALANCE—Supporting and equalizing bracket provides for suspension to overhead counterpoise... hands thus freed to operate and guide with accuracy and speed.

DRIVE—Direct from motor shaft by connecting rod attached to balanced crank pin. Saw driven by crosshead of nickel steel, sliding in adjustable guide plates of bronze bearing metal.

BEARINGS—Annular ball bearings on both ends of motor shaft... double row in connecting rod and main frame. Special bronze bearings in outer head.

SPECIFICATIONS—Saw, 32 1/4" length, No. 15 gauge with 4 points per inch. Motor Speed, 1,725 R.P.M. Saw Speed, 1,725 S.P.M. Saw Frame, Drop Forged, 11"x24". Total length, 54". Weight (with A.C. motor) 125 lbs.

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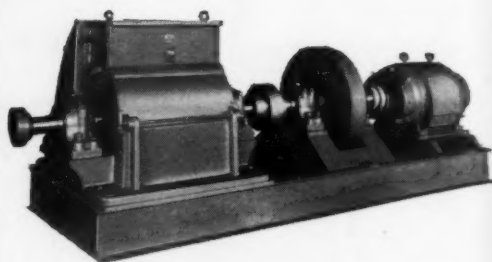
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Everything you want in highly efficient cooking-mixing, you'll find in the fast-heating, thorough-mixing Model RA Stainless Steel Steam Jacketed Cooker Mixer ... one of the GROEN Line of Heavy Duty Mixers ... and it COMPLIES WITH THE MOST RIGID HEALTH DEPT. REQUIREMENTS.

Exclusive GROEN demountable shaft coupling permits removal of all agitator parts in a few seconds for easy cleaning. Cannot disengage in operation. Strong as a solid shaft. Mixing mechanism highly efficient. Large scraper blades maintain thorough agitation. Smaller blades at end of shaft to prevent settling of unmixed portions. Bracket up top holds thermometer into mixture. Read about this fine unit in our Bulletin AK-1. Send for it today. GROEN MFG. CO., 4551 W. Armitage Ave., Chicago 39, Ill.

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Opaqued Patapar is a high-white sheet. It prints beautifully—makes colors sing.

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Send today for a sample set of printed Opaqued Patapar bacon wrappers. Compare them with the wrapper you are using. We can quote prices if you tell us size, quantity, and the printing required. Better yet, send us one of your wrappers.



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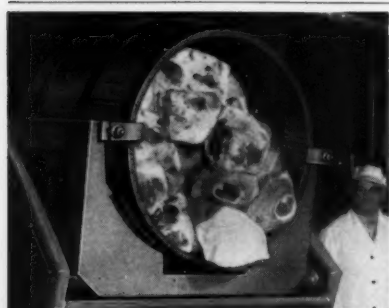
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Meat Supply Analysis

(Continued from page 15.)

000,000 more than in 1948. This increase means about 8 per cent more pork in 1950. There have been many arguments to show that farmers will prefer to seal their corn this year than to increase their hog production further. But since most hogs are raised on farms where the hog enterprise is a basic part of the farm organization, it is doubtful that at present prices farmers who are set up to raise hogs can afford not to do so. We have forecast a 1950 spring pig crop larger by 7 per cent than the spring crop this year.

"One change now occurring and likely to persist is slaughter weights lighter than in the last year or two, although still well above prewar averages. In view of the comparatively weaker demand for the fat cuts of pork than for the lean, this change is doubtless desirable. In spite of the reportedly weak demand for fat cuts and lard, price discounts for heavy hogs have not been as large as may be supposed. In the first nine months of 1949, 240 to 270-lb. barrows and gilts at Chicago averaged 3 per cent lower in price than 200 to 220-lb. hogs. In 1937-41 the average difference was not greatly less; it was 2½ per cent. One handicap to any great reduction in hog weights is the plentiful supply of corn, which is a producer of fat, and the relatively smaller supply of the other grains and protein supplements which are a source of proteins for growth.



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"Cattle numbers appear to be increasing. We estimate an increase of 1,000,000 head in 1949. This might be interpreted as an upswing of the traditional cattle cycle. Yet it is very doubtful that trends in cattle numbers the last four years can be explained in terms of a so-called typical cycle. It is more likely that producers held back cattle deliberately during price control waiting for the flush market thereafter, then sold their holdings about on schedule, and later were reluctant to hold back as many cattle as otherwise because they too wondered if the postwar price level could really last. By similar reasoning we doubt that the fast increase in cattle numbers to be expected at the present stage of the cattle "cycle" will actually occur in the next year or two so long as demand for beef remains very strong. Our consensus is that beef production in 1950 will not be greatly different from 1949.

Calf Kill Drop Significant

"We should not underestimate the present productivity of the cattle industry. Cows are a larger proportion of cattle herds now than formerly. Beef cow numbers were reduced only slightly during the three-year decline in total cattle numbers. The percentage calf crop is now at 80 to 84 per cent, whereas a decade or more ago it was in the 70 to 80 per cent range. Beef production from 1946 to 1948 would have been larger than it actually was were it not for the unusually high percentage of the calf crop slaughtered as calves. With the reproductive capacity of the cattle herd very high, it requires only a reduction in calf slaughter to step up beef output rapidly. It is significant that calf slaughter in 1949 is down about 8 per cent from 1948.

"The seasonal pattern of cattle slaughter may be more nearly normal in 1950. In November and December 1948, a near-record number of cattle moved into feedlots, many of them for short feeding. Fed cattle appeared on the market for slaughter early in 1949. Charts we have made show that the seasonal rise in marketings of Good and of Choice and Prime steers at Chicago began earlier than it usually does, and also ended earlier in the summer. Another characteristic of cattle slaughter in 1949 not likely to be repeated is the very high proportion of steers in the slaughter total. In the first nine months, federally inspected cattle slaughter included 21 per cent fewer cows but 27 per cent more steers than a year earlier.

"It may be asked why we expect about as large a cattle slaughter in 1950 as in 1949 when we know that the big supply of steers has already been sold off. It is mainly the supply of calves that determines cattle slaughter a year hence. At the beginning of 1949, there were on farms 150,000 more calves than a year before not counting heifer calves to be kept for milk. More important, possibly 1,000,000 fewer calves were slaughtered in 1949 than in 1948. Cattle statistics do

not tell us how many calves held over this winter will be steer and heifer calves destined for slaughter, and how many heifer calves for breeding. But if it is true that cattle herds will be expanded only very gradually so long as a strong demand for beef tempts the cattle feeder, it is reasonable to expect that a large proportion of the young stock will go into slaughter channels. It is mostly conjecture, but it is possible that a few more cows will be slaughtered in 1950. All this adds up to a prospect that the beef supply may come a little later in 1950 and may include less steer, but is not expected to be much below the 1949 supply.

"We have made much ado about the 7 year decline in sheep numbers. Only a little more than half as many sheep and lambs were slaughtered in 1949 as in 1943, and the 4 lbs. of lamb and mutton consumed per person is the smallest rate in a century or more. But the reduced slaughter is a sign that finally an end has come to the decline in numbers. The count of sheep and lambs on farms and ranches in January may be close to that reported in January, 1949 and an increase in sheep herds may follow.

"On the price side our estimates have been that pork and hog prices will average moderately lower next year, that cattle prices may average only a little below 1949 and that sheep and lambs will continue comparatively high in relation to prices of other meat animals. During much of 1950 supply of pork may be about 10 per cent greater than in comparable periods of 1949. Based on usual relationships, the price of hogs may therefore be down by a little more than 10 per cent. Such prices are likely to be high enough that the hog-corn ratio will remain above average through a large part of the year. Government supports could affect hog prices next year. Supports have been announced through March 31. There is authority but no compulsion for supports after that date and no announcement has as yet been made."

NEW FROZEN TENDERIZED STEAK IS BEING TESTED

A fast-frozen tenderized steak, trade-named Grand Duchess Steak, is being distributed in Akron, O. It was introduced recently with a full-page advertisement in the rotogravure of the *Akron Beacon Journal*. The steaks are said to be so processed that all juices and nutrients are preserved, while all the tough fibers are eliminated, making the meat exceptionally tender and juicy. They are fast-frozen in laminated virgin paper cartons and sealed in Pliofilm for protection against dehydration, yet giving complete visibility.

The steaks are packed five to a carton, which retails for about 89c. Weight per carton is more than 15 oz. Preparation time is only three minutes and no shortening is needed. Grand Duchess Steaks, Incorporated, Akron, is the manufacturer of the new product.

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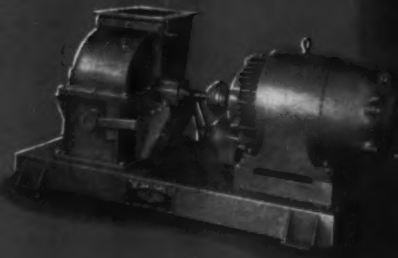
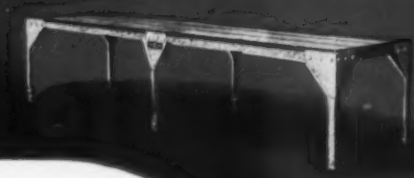
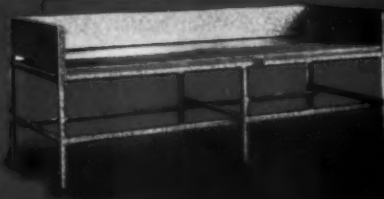
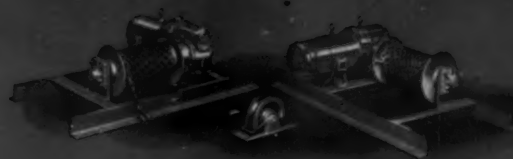
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Sturdily built in one compact unit, the door of the RANDALL OVEN is placed at a workable level where workers can load and unload with minimum strain and effort. Each shelf is capable of holding eight 6-pound loaves. The shelves revolve on an endless chain at a constant rate by power from a low-g geared $\frac{1}{4}$ h.p. electric motor, thus assuring steady, controlled production of uniformly baked loaves.

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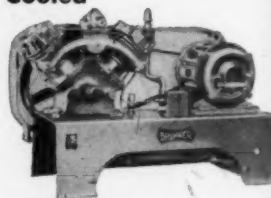


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Inspected Processed Meats Output Rises For Third Straight Month, USDA Reports

DECEMBER was the third consecutive month in which the amount of meat and meat food products prepared and processed under federal inspection was larger than the previous month, according to a report by the U. S. Department of Agriculture. De-

cember 1948 volume. The largest increases during December were noted for canned and cooked pork and rendered lard. The total of 13,755,917,000 lbs. of product prepared under federal inspection during 1949 was the largest yearly total since 1944 when 15,931,548,000 lbs. were recorded.

December sausage production of 99,447,000 lbs. was 10,094,000 lbs. smaller than that of the previous month and was 7,306,000 lbs. less than December 1948 production of 106,753,000 lbs. The 1949 total output of this product, however, was 45,242,000 lbs. above the 1948 total.

Although the 153,464,000 lbs. of meat and meat products canned during December was 1,936,000 lbs. larger than a month earlier, it was 16,115,000 lbs. below December 1948 production. The 1949 cumulative total was also below that of 1948, with canning operations

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—DECEMBER 1949, WITH COMPARISONS

	December 1949	December 1948	January-December 1949	January-December 1948
Meat placed in cure—				
Beef	10,712,000	12,076,000	111,400,000	112,540,000
Pork	327,748,000	316,074,000	3,370,670,000	3,066,223,000
Smoked and/or dried—				
Beef	4,113,000	5,005,000	51,272,000	56,649,000
Pork	179,589,000	182,124,000	2,025,066,000	1,885,816,000
Sausage—				
Fresh (finished)	22,022,000	25,724,000	238,084,000	231,636,000
Smoked and/or cooked	68,494,000	71,267,000	964,577,000	932,457,000
To be dried or semi-dried	8,931,000	9,772,000	115,509,000	108,835,000
Total sausage	99,447,000	106,753,000	1,318,170,000	1,272,928,000
Loaf, head cheese, chili con carne, jellied products, etc.	13,027,000	13,746,000	174,896,000	184,054,000
Cooked meat—				
Beef	2,590,000	2,873,000	29,300,000	27,288,000
Pork	63,873,000	56,850,000	598,067,000	524,621,000
Canned meat and meat food products—				
Beef	5,344,000	14,187,000	79,683,000	116,417,000
Pork	57,917,000	49,636,000	491,631,000	458,596,000
Sausage	6,180,000	7,061,000	76,793,000	87,066,000
Soup	46,683,000	48,927,000	408,468,000	451,919,000
All other	37,330,000	49,168,000	391,615,000	433,880,000
Total	153,464,000	169,579,000	1,448,190,000	1,547,878,000
Bacon, sliced	55,939,000	55,801,000	712,743,000	609,492,000
Lard—				
Rendered	221,082,000	215,907,000	1,820,995,000	1,600,601,000
Refined	131,138,000	127,442,000	1,423,391,000	1,194,742,000
Rendered pork fat—				
Rendered	11,401,000	9,841,000	102,330,000	79,575,000
Refined	6,235,000	5,804,000	58,659,000	44,608,000
Oil stock	8,723,000	8,485,000	94,697,000	74,943,000
Edible tallow	5,260,000	7,224,000	76,549,000	61,775,000
Compound containing animal fat	16,654,000	15,540,000	214,983,000	215,832,000
Oleomargarine containing animal fat	1,808,000	2,202,000	25,321,000	16,723,000
Miscellaneous	9,313,000	7,896,000	99,188,000	77,005,000
Total	1,322,142,000	1,320,782,000	13,755,917,000	12,633,290,000

*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

of meats and meat food products prepared and processed under federal inspection was larger than the previous

cember output of 1,322,142,000 lbs. was 10,845,000 lbs. larger than the previous month and 1,360,000 lbs. above the De-

MARGINS POORER DUE TO ADVANCING HOG COSTS

(Chicago costs and credits, first three days of week.)

The advance in pork product values at Chicago this week was small compared with the rising live hog costs. As a result, all three weights of hogs cut with poorer margins. Lightweights lost their plus margin but remained in the best position at minus 38c.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—						—220-240 lbs.—						—240-270 lbs.—					
	Pct.	Price	per	Value	per cwt.		Pct.	Price	per	Value	per cwt.		Pct.	Price	per	Value	per cwt.
	live	per	lb.	live	fin.		live	per	lb.	live	fin.		live	per	lb.	live	fin.
	wt.	lb.	wt.	wt.	yield		wt.	lb.	wt.	wt.	yield		wt.	lb.	wt.	wt.	yield
Skinned hams	12.6	41.7	\$ 5.25	\$ 7.55	12.6	41.2	\$ 5.19	\$ 7.29	12.9	38.5	\$ 4.97	\$ 6.97	12.9	38.5	\$ 4.97	\$ 6.97	12.9
Picnics	5.6	25.0	1.40	2.02	5.6	22.7	1.25	1.75	5.3	22.8	1.21	1.69	5.3	22.8	1.21	1.69	5.3
Boston butts	4.2	29.2	1.23	1.78	4.1	28.7	1.18	1.66	4.1	28.9	1.15	1.60	4.1	28.9	1.15	1.60	4.1
Loins (blade in)	10.1	33.5	3.39	4.89	9.8	31.3	3.07	4.35	9.6	29.9	2.87	4.01	9.6	29.9	2.87	4.01	9.6
Belilles, S. P.	11.0	27.5	3.03	4.37	9.5	26.2	2.49	3.53	9.3	21.7	.85	1.19	8.6	15.4	1.32	1.85	8.6
Belilles, D. S.	2.1	15.4	.32	.46	8.6	15.4	1.32	1.85	8.6	15.4	1.32	1.85	8.6
Fat backs	3.2	6.6	.21	.30	4.6	7.8	.36	.50	4.6	7.8	.36	.50	4.6
Plates and jowls	2.9	9.0	.26	.37	3.0	9.0	.27	.38	3.4	9.0	.31	.43	3.4	9.0	.31	.43	3.4
Raw leaf	2.3	8.2	.19	.26	2.2	8.2	.18	.25	2.2	8.2	.18	.25	2.2	8.2	.18	.25	2.2
P. S. lard, rend. wt.	13.9	9.1	1.27	1.81	12.3	9.1	1.12	1.57	10.4	9.1	.95	1.32	10.4	9.1	.95	1.32	10.4
Spare ribs	1.6	27.3	.44	.63	1.6	24.1	.39	.55	1.6	16.3	.26	.36	1.6	16.3	.26	.36	1.6
Regular trimmings	3.3	13.3	.44	.63	3.1	13.3	.41	.56	2.9	13.3	.39	.55	2.9	13.3	.39	.55	2.9
Feet, tails, etc.	2.0	8.7	.17	.25	2.0	8.7	.17	.24	2.0	8.7	.17	.24	2.0	8.7	.17	.24	2.0
Offal & misc.45	.6345	.6345	.6345	.63	...
Total yield & value	60.5	...	\$17.52	\$25.21	71.0	...	\$16.70	\$23.52	71.5	...	\$15.44	\$21.50	71.5	...	\$15.44	\$21.50	71.5
Per cwt.
Cost of hogs	\$16.97	\$16.34	\$15.86
Condensation loss080807
Handling and overhead857465
TOTAL COST PER CWT.	\$17.90	\$17.16	\$16.61
TOTAL VALUE	17.52	16.70	15.44
Cutting margin	-.38	-.46	-.51
Margin last week	+.12	+.03	+.04

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN DECEMBER, 1949

Item	Pounds of finished product Slicing and in- stitutional sizes (3 lbs. or over)	Consumer packages or shelf sizes (under 3 lbs.)
Luncheon meat (include such items as spiced ham, chopped and pressed meats) ..	22,182,003	15,961,324
Canned hams (whole & fractional) ..	16,433,282	352,886
Corned beef hash	505,115	5,753,043
Chili con carne	1,820,800	7,264,000
Vienna sausage	768,917	8,831,082
Potted and deviled meat food products (excluding deviled ham)	2,863,987
Deviled ham	423	473,154
Tamales	169,901	2,634,608
Sliced dried beef	9,518	351,237
Liver products	11,248	182,492
Meat stew (all types)	2,816,248
Spaghetti meat products (all types)	2,930,203
Tongue (other than pickled)	117,490	563,797
Vinegar pickled products	1,001,901	1,853,728
All other products containing 20% or more meat	929,950	7,402,065
All other products containing less than 20% meat (excluding canned soup) ..	97,379	7,997,285
Total of all products ..	44,047,922	62,733,745

totaling 1,448,190,000 and 1,547,878,000 lbs. in the two years, respectively.

The 13,027,000 lbs. of loaf items prepared during December were 1,888,000 lbs. smaller than a month earlier and 719,000 lbs. less than a year earlier. The 1949 total output of these items was 174,896,000 lbs., or 9,158,000 lbs. under that of 1948.

Bacon slicing operations slowed down by 3,202,000 lbs. during December, but remained 158,000 lbs. larger than the amount reported a year earlier. During 1949, 712,743,000 lbs. of bacon were sliced, or 103,251,000 lbs. more than during 1948.

The amount of lard and pork fat rendered and refined in December was 369,856,000 lbs., compared with 347,159,000 lbs. a month earlier and 358,554,000 lbs. a year earlier. The 1949 cumulative total for these products was 3,405,375,000 lbs., which was substantially more than the 2,919,526,000-lb. 1948 cumulative figure.

RANDALL Efficiency Revolving Oven

- LOW INITIAL COST
- LOW OPERATING COST
- HIGH EFFICIENCY

● The new, improved RANDALL OVEN is spelling *profitable* production for more and more small and medium sized packers throughout the industry. Similar rated capacities of all RANDALL equipment enables ovens, stuffers, grinders, etc. to work together as a team in knocking down production costs.

Sturdily built in one compact unit, the door of the RANDALL OVEN is placed at a workable level where workers can load and unload with minimum strain and effort. Each shelf is capable of holding eight 6-pound loaves. The shelves revolve on an endless chain at a constant rate by power from a low-geared $\frac{1}{4}$ h.p. electric motor, thus assuring steady, controlled production of uniformly baked loaves.

OTHER FEATURES: Built-in dampers and safety flues... interior lighting... fully insulated... easier-equipped... drip pans furnished... occupies minimum of space... shipped set up, ready to operate. Can be furnished for any type of gas, including bottled gas, or electric power where gas is not obtainable.



Model No. 64 RANDALL Automatic Revolving Oven is fitted with five approved type gas burners with one control pilot. Temperature control is set at desired heat and thermostat maintains an even temperature. Model illustrated occupies floor space 64 inches wide and 46 inches deep and stands 72 inches high. Special sizes built to your order.

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THE HAM WITH A
REPUTATION FOR
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KREY PACKING COMPANY

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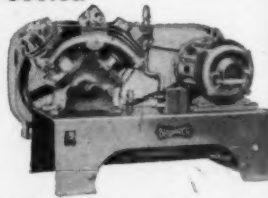


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Inspected Processed Meats Output Rises For Third Straight Month, USDA Reports

DECEMBER was the third consecutive month in which the amount of meat and meat food products prepared and processed under federal inspection—December 1949, with comparisons

month, according to a report by the U. S. Department of Agriculture. De-

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—DECEMBER 1949, WITH COMPARISONS

	December 1949	1948	January-December 1949	1948
Meat placed in cure—				
Beef	10,712,000	12,076,000	111,400,000	112,540,000
Pork	327,745,000	316,074,000	3,370,670,000	3,066,223,000
Smoked and/or dried—				
Beef	4,113,000	5,005,000	51,272,000	56,640,000
Pork	179,589,000	182,124,000	2,025,066,000	1,885,816,000
Sausage—				
Fresh (finished)	22,022,000	25,724,000	238,084,000	231,636,000
Smoked and/or cooked	68,494,000	71,257,000	964,577,000	932,457,000
To be dried or semi-dried	8,931,000	8,772,000	115,509,000	108,835,000
Total sausage	99,447,000	106,753,000	1,318,170,000	1,272,928,000
Leaf, head cheese, chili con carne, jellied products, etc.	13,027,000	13,746,000	174,896,000	184,054,000
Cooked meat—				
Beef	2,360,000	2,873,000	29,300,000	27,288,000
Pork	63,873,000	56,850,000	598,067,000	524,621,000
Canned meat and meat food products—				
Beef	5,344,000	14,187,000	70,683,000	116,417,000
Pork	57,917,000	49,636,000	491,631,000	458,590,000
Sausage	6,190,000	7,061,000	76,783,000	87,066,000
Soup	46,883,000	48,927,000	408,488,000	451,919,000
All other	37,330,000	40,168,000	391,615,000	433,880,000
Total	153,464,000	169,579,000	1,448,190,000	1,547,878,000
Bacon, sliced	55,959,000	55,801,000	712,743,000	609,492,000
Lard—				
Rendered	221,082,000	215,907,000	1,820,995,000	1,600,601,000
Refined	131,138,000	127,442,000	1,423,391,000	1,194,742,000
Rendered pork fat—				
Rendered	11,401,000	9,841,000	102,330,000	79,575,000
Refined	6,235,000	5,364,000	58,659,000	44,608,000
Oleo stock	8,723,000	8,485,000	94,697,000	74,943,000
Edible tallow	5,269,000	7,224,000	76,549,000	61,775,000
Compound containing animal fat	16,654,000	15,540,000	214,983,000	215,832,000
Oleomargarine containing animal fat	1,808,000	2,202,000	25,321,000	16,723,000
Miscellaneous	9,313,000	7,806,000	99,188,000	77,005,000
*Total	1,322,142,000	1,320,782,000	13,755,917,000	12,653,290,000

*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

of meats and meat food products prepared and processed under federal inspection was larger than the previous

cember output of 1,322,142,000 lbs. was 10,845,000 lbs. larger than the previous month and 1,360,000 lbs. above the De-

MARGINS POORER DUE TO ADVANCING HOG COSTS

(Chicago costs and credits, first three days of week.)

The advance in pork product values at Chicago this week was small compared with the rising live hog costs. As a result, all three weights of hogs cut with poorer margins. Lightweights lost their plus margin but remained in the best position at minus 38c.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct.	Price	Value	per	per	Pct.	Price	Value	per	per	Pct.	Price	Value	per	per
live	per	per	cwt.	cwt.	live	per	per	cwt.	cwt.	live	per	per	cwt.	cwt.
wt.	lb.	lb.	live	fin.	wt.	lb.	lb.	live	fin.	wt.	lb.	lb.	live	fin.
Skinned hams	12.6	41.7	\$ 5.25	\$ 7.55	12.6	41.2	\$ 5.19	\$ 7.29	12.9	38.5	\$ 4.97	\$ 6.97		
Picnics	5.6	25.0	1.40	2.02	5.5	22.7	1.25	1.75	5.3	22.8	1.21	1.69		
Boston butts	4.2	29.2	1.23	1.78	4.1	28.7	1.18	1.66	4.1	28.0	1.15	1.60		
Loins (blade in)	10.1	33.5	3.39	4.89	9.5	31.3	3.07	4.35	9.6	29.9	2.87	4.01		
Bellies, S. P.	11.0	27.5	3.03	4.37	9.5	26.2	2.49	3.53	9.9	21.7	.85	1.19		
Bellies, D. S.	2.1	15.4	.32	.46	8.6	15.4	1.32	1.85		
Flat backs	3.2	6.6	.21	.30	4.6	7.8	.36	.50		
Plates and jowls	2.9	9.0	.26	.37	3.0	9.0	.27	.38	3.4	9.0	.31	.43		
Raw leaf	2.3	8.2	.19	.26	2.2	8.2	.16	.25	2.2	8.2	.16	.25		
P. S. lard, rend. wt.	13.9	9.1	1.27	1.51	12.3	9.1	1.12	1.57	10.4	9.1	.95	1.52		
Spareribs	1.6	27.3	.44	.63	1.6	24.1	.39	.55	1.6	16.3	.26	.36		
Regular trimmings	8.3	13.3	.44	.63	8.1	13.3	.41	.56	2.9	13.3	.39	.55		
Feet, tails, etc.	2.0	8.7	.17	.25	2.0	8.7	.17	.24	2.0	8.7	.17	.24		
Offal & misc.45	.6545	.6345	.63		
Total yield & value	69.5	\$17.52	\$25.21	71.0	...	\$16.70	\$23.52	71.5	...	\$15.44	\$21.50			
Per cwt.					Per cwt.					Per cwt.				
Cost of hogs		\$10.97			Cost of hogs		\$16.34			Cost of hogs		\$15.86		
Condemnation loss08			Condemnation loss08			Condemnation loss07		
Handling and overhead85			Handling and overhead74			Handling and overhead67		
TOTAL COST PER CWT.		\$17.90			TOTAL COST PER CWT.		\$17.16			TOTAL COST PER CWT.		\$16.61		
TOTAL VALUE		17.52			TOTAL VALUE		16.70			TOTAL VALUE		15.44		
Cutting margin		— .38			Cutting margin		— .46			Cutting margin		— .58		
Margin last week12			Margin last week08			Margin last week17		

cember 1948 volume. The largest increases during December were noted for canned and cooked pork and rendered lard. The total of 13,755,917,000 lbs. of product prepared under federal inspection during 1949 was the largest yearly total since 1944 when 15,931,548,000 lbs. were recorded.

December sausage production of 99,447,000 lbs. was 10,094,000 lbs. smaller than that of the previous month and was 7,306,000 lbs. less than December 1948 production of 106,753,000 lbs. The 1949 total output of this product, however, was 45,242,000 lbs. above the 1948 total.

Although the 153,464,000 lbs. of meat and meat products canned during December was 1,936,000 lbs. larger than a month earlier, it was 16,115,000 lbs. below December 1948 production. The 1949 cumulative total was also below that of 1948, with canning operations

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN DECEMBER, 1949

Item	Pounds of finished product Slicing and in- stitutional or shelf sizes (3 lbs. or over)	Consumer packages or shelf sizes (under 3 lbs.)
Luncheon meat (include such items as spiced ham, chopped and pressed meats)	22,182,003	15,961,324
Canned hams (whole & fractional)	16,433,282	352,886
Corned beef hash	505,115	5,753,043
Chili con carne	1,820,800	7,264,006
Vienna sausage	708,917	3,831,082
Potted and deviled meat food products (excluding deviled ham)	2,863,987
Deviled ham	423	473,154
Tamales	169,901	2,634,608
Sliced dried beef	9,518	351,237
Liver products	2,815,492
Meat stew (all types)	11,243	2,815,492
Spaghetti meat products (all types)	2,930,203
Tongue (other than pickled)	117,490	563,797
Vinegar pickled products	1,001,901	1,853,728
All other products containing 20% or more meat	920,950	7,402,065
All other products containing less than 20% meat (excluding canned soup)	97,379	7,997,285
Total of all products	44,047,922	62,733,745

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DANISH CANNED HAM RETURNS TO MARKET

The first evidence of favorable results in the meat industry from Marshall Plan aid to Denmark was reported by

He disclosed that demand for the canned meat is high and a shipment of about 2,000 cases of hams, now on the high seas, is completely sold with a heavy booking of advance orders.

visiting to study marketing con-



MEET ALL COMERS

with the NEVERFAIL 3-DAY HAM CURE

"The Man Who Knows"



"The Man You Know"

Foreign ham packers can't hope to meet American price competition . . . so they concentrate on the premium quality market. But foreign competition is no problem for the American producer who uses the NEVERFAIL 3-Day Ham Cure. On the contrary, American packers can actually benefit by the sharpened demand for the *finest* in ham flavor.

Yes, when it comes to mouth-watering, taste-tempting goodness, NEVERFAIL-cured hams are in a class by themselves. That's because *only* NEVERFAIL *pre-seasons* as it cures. A special blend of aromatic spices goes in with the cure . . . permeates every morsel and fibre of the meat . . . creates a distinctive, savory flavor all its own.

Hams produced with the NEVERFAIL 3-Day Ham Cure command top-of-the-market prices . . . yet actually cost *less* to produce. The shorter time in cure gets your product to market faster at lower cost. Using this ready-mixed compound saves mixing your own preparation . . . saves time, labor and uncertainty. Write today for complete information.

*Pre-Season your bacon, sausage meat and meat loaves!
Use NEVERFAIL Pre-Seasoning Cure as a rubbing
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NEVERFAIL Pre-Seasoning 3-DAY HAM CURE

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF (L.C.I. prices)	
Jan. 25, 1950	per lb.
Native steers—	
Choice, 600/800	52 @54
Good, 500/700	42 1/2 @43
Good, 700/900	42 @42 1/2
Commercial, 500/700	39 @42 1/2
Utility, 400 up	30 @30 1/2
Commercial cows, 500/800	31 @31 1/2
Can. & Cut. cows, north.	30 @30 1/2
350 up	30 @30 1/2
Bologna bulls, north.	33 @33 1/2
600 up	33 @33 1/2

STEER BEEF CUTS

500/800 lb. Carcasses (L.C.I. prices)	
Choice:	
Hinds & ribs	72
Hindquarters	64 @69
Rounds	46 @47
Loins, trimmed	1.15 @1.20
Loins & ribs (sets)	1.08 @1.13
Sirloins	88
Forequarters	42 @44
Backs	44 @46
Chucks, square cut	38 @42
Ribs	55 @58
Briskets	40 @42

Good:	
Hinds & ribs	54
Hindquarters	47 @50
Rounds	43 @47
Loins, trimmed	70 @77
Loins & ribs (sets)	65 @72
Sirloins	72
Forequarters	38 @40
Backs	40 @42
Chucks, square cut	37 @42
Ribs	55 @58
Briskets	40 @42
Norris	16 @22
Plates	23 @25
Hind shanks	20
Fore shanks	22
Full tenderloins, 5 up	96 @99
Cow tenderloins, 5 up	96 @99

BEEF PRODUCTS

(L.C.I. prices)	
Tongues, No. 1, 3 up,	23 @27
fresh or frozen	
Tongues, No. 2, 3 up,	17 @19
fresh or frozen	
Brains	5 1/2 @6
Hearts	19 @19 1/2
Livers, selected	45 @46
Livers, regular	37 @39
Tripe, scalded	6 @6 1/2
Tripe, cooked	7 1/2 @7 1/2
Kidneys	10
Lips, scalded	11
Lips, unscalded	7 1/2 @8
Lungs	8
Melts	7 1/2 @8
Others	5 1/2 @5 1/2

BEEF HAM SETS

(L.C.I. prices)	
Knuckles	44 1/2 @45
Insides	46 1/2 @47
Outsides	44

FANCY MEATS

(L.C.I. prices)	
Beef tongues, corned	28 @30
Veal breeds, under 9 os.	72 @75
6 to 12 os.	74 @76
12 os. up	83 @88
Calf tongues	22 @23
Lamb fries	67 @70
Ox tails, under 1/2 lb.	14
Over 1/2 lb.	21 @22

WHOLESALE SMOKED MEATS

(L.C.I. prices)	
Hams, skinned, 14/16 lbs.,	
wrapped	46 @47 1/2
Hams, skinned, 14/16 lbs.,	
ready-to-eat, wrapped	49 @50 1/2
Hams, skinned, 16/18 lbs.,	
wrapped	44 @45 1/2
Hams, skinned, 16/18 lbs.,	
ready-to-eat, wrapped	47 @48 1/2
Bacon, fancy trimmed,	
bracket off, 8/10 lbs.,	
wrapped	30 @41
Bacon, fancy, square cut,	
seedless, 12/14 lbs.,	
wrapped	33 @37
Bacon, No. 1 sliced, 1-lb.	
open-faced layers	44 @47 1/2

CALF & VEAL—HIDE OFF

Carcasses (L.C.I. prices)	
Choice, 80/150	48 @49
Choice, under 200 lbs.	46 @47
Good, 80/150	46 @47
Good, under 200 lbs.	38 @42
Commercial, 80/150	38 @42
Commercial, under 200 lbs.	30 @35
Utility, all weights	30 @35

CARCASS LAMBS

(L.C.I. prices)	
Choice, 40/50	46 @48
Good, 40/50	44 @47
Commercial, all weights	38 @44

CARCASS MUTTON

(L.C.I. prices)	
Good, 70 down	38 @44
Commercial, 70 down	38 @44
Utility, 70 down	38 @44

FRESH PORK AND PORK PRODUCTS

(L.C.I. prices)	
Hams, skinned, 10/16 lbs.	42 1/2 @43
Pork loins, regular,	
under 12 lbs.	35 1/2 @36
Pork loins, boneless	53 @54
Shoulders, skinned, bone in,	
under 16 lbs.	29
Picnics, 4/6 lbs.	26 1/2
Picnics, 6/8 lbs.	24 1/2
Boston butts, 4/8 lbs.	31 @31 1/2
Boneless butts, c.t., 2/4	43 @43 1/2
Tenderloins	63 @65
Neck bones	9
Livers	14 1/2 @15
Kidneys	9 @9 1/2
Brains	6 1/2 @7
Ears	7 1/2 @8
Snouts, lean in	7 @7 1/2
Feet, front	6 1/2 @6 1/2

SAUSAGE MATERIALS—FRESH

(L.C.I. prices)	
Pork trim., reg.	14 @15
Pork trim., guar. 50% lean	15 @16
Pork trim., spec.	
85% lean	35
Pork trim., ex. 95% lean	41 @43
Pork cheek meat, trimd.	27 @27 1/2
Pork tongues	18
Bull meat, boneless	42 @42 1/2
Bon'la cow meat, f.c., C. C. 38 1/2	39
Cow chucks, boneless	39 1/2
Beef trimmings	31 1/2 @36 1/2
Beef cheek & head meat,	
trimd.	28 @28 1/2
Shank meat	40 @41
Veal trimmings, bon'ls.	37 @37 1/2

SAUSAGE CASINGS

(F. O. B. Chicago) (L.C.I. prices quoted to manufac- turers of sausage.)	
Beef casings:	
Domestic rounds, 1 1/2 in.	42 @47
Domestic rounds, over 1 1/2 in., 140 pack	70 @75
Export rounds, wide, over 1 1/2 in.	1.10 @1.15
Export rounds, medium, 1 1/2 in. to 1 3/4 in.	65 @70
Export rounds, narrow, 1 1/4 in. under	1.00 @1.10
No. 1 weasands, 24 in. up	10 @12
No. 1 weasands, 22 in. up	7 @8
No. 2 weasands	5 1/2 @6
Middles, sewing, 1 1/4 in.	1.15 @1.25
Middles, select, wide, 2 1/2 in.	1.25 @1.40
Middles, select, extra, 2 1/2 in.	1.45 @1.50
Middles, select, extra, 2 1/2 in. & up	2.15 @2.40
Beef bungs, export No. 1	27 @30
Beef bungs, domestic	19 @24
Dried or salted bladders, per piece:	
12-15 in. wide, flat	25 @25
10-12 in. wide, flat	12 @13
8-10 in. wide, flat	5 @7
Pork casings:	
Extra narrow, 29 mm. & dn.	3.35 @3.45
Narrow, medium, 29 @32 mm.	3.35 @3.45
Medium, 32 @35 mm.	2.30 @2.40
Spe. medium, 35 @38 mm.	1.65 @1.75
Wide, 38 @43 mm.	1.50 @1.60
Export bungs, 34 in. cut	28 @30
Large prime bungs, 34 in. cut	16 @18
Medium prime bungs, 34 in. cut	13 @14
Small prime bungs	9 @10
Middles, per set, cap off	45 @70

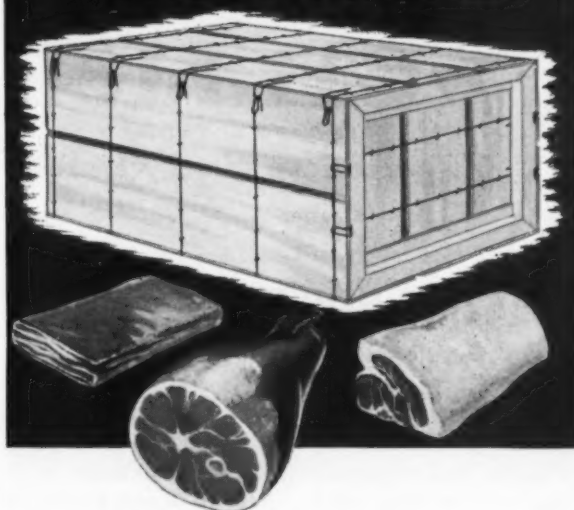
DRY SAUSAGE

(L.C.I. prices)	
Cervelat, ch. hog bungs	81 @84
Thuringer	45
Farmer	67
Holsteiner	67
B. C. Salami	74 @79
B. C. Salami, new cond.	46
Genoa style salami, ch.	81
Pepperoni	67
Mortadella, new condition	47
Italian style hams	69
Cappicola (cooked)	60

General All-Bounds Assure

Rapid Refrigeration

...DUE TO VENTILATION



General All-Bounds are the preferred container for the better packing of meats. Here's why: Cross ventilation provides a free flow of air . . . assures a nice "bloom" for your fresh meats. Due to quick refrigeration, space is conserved in refrigerators and coolers.

They are easier to handle . . . cleats at ends of box give sure grip in all 4 positions. Rock Fasteners assure quick opening and closing for plant or customer inspection. Furthermore, they are easily assembled and filled on packing line . . . by unskilled labor.

No power-driven assembly and closing machinery needed. Due to rigidity and stacking qualities, they make for better and higher stacking . . . ideal for fork truck handling. And, they *step up your profits* as they will over-pack . . . actually carry 5% to 10% more products!

GENERAL BOX COMPANY

GENERAL OFFICES

538 N. Dearborn St., Chicago 10, Ill.

DISTRICT OFFICES AND PLANTS: Brooklyn, Cincinnati, Detroit, East St. Louis, Kansas City, Louisville, Milwaukee, Meridian, Sheboygan, Winchendon, Continental Box Company, Inc.: Houston, Dallas



Quality Ingredients Scientifically Processed

by **Glidden**

Pacemaker in Soya Research

AMAZING NEW TYPE OF BINDER

Developed and thoroughly tested
in Glidden's Laboratory—
Proved in numerous meat processing plants!

SOYALOSE FLOURS No. 103 and No. 105

Low fat types of soya flour containing fat in form of Lecithin, a pure vegetable product—over 50% protein—mild in flavor—light in color.

SOYABITS No. 20-3 and No. 40-3

Low fat types of soya grits containing fat in form of Lecithin, a pure vegetable product—over 50% protein—mild in flavor—light in color.

FUNCTIONS AND ADVANTAGES OF LECITHINATED SOYA BINDERS

1. Increased yield due to reduced shrinkage in smoking and cooking operation.
2. Emulsifies and retards oxidation.
3. Reduces dusting.
4. Produces a juicy and smooth slicing sausage.

Produced under rigid and constant control by the most advanced methods and equipment. The complete facilities of our Technical Service Department are available to help you answer specific problems in connection with the use of soya ingredients in any formula. Your inquiries are invited.



The Glidden Company

SOYA PRODUCTS DIVISION

5165 West Moffat Street • Chicago 39, Illinois

DOMESTIC SAUSAGE

(l.c.l. prices)

Pork sausage, hog casings...	36 1/2 @ 38
Pork sausage, bulk...	31 1/2 @ 31 1/2
Frankfurters, sheep casings...	45 1/2 @ 46 1/2
Frankfurters, hog casings...	44
Frankfurters, skinless...	40 @ 41
Bologna...	35 @ 41
Hologas, artificial casings...	35
Smoked liver, hog bungs...	41 @ 43
New Eng. lunch, specialty...	53 @ 58
Mixed luncheon spec., ch...	45 @ 47
Tongue and blood...	38
Blood sausage...	32 @ 39
Rouse...	34
Polish sausage, fresh...	34
Polish sausage, smoked...	42 @ 48

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime...	29	33
Resitied...	31	35
Chili powder...	31	37
Chili pepper...	36 @ 39	
Cloves, Zanzibar...	31	35
Ginger, Jam., unbl.	61	66
Ginger, African...	56	61
Cochin...		
Mace, fcy, Banda...		1.28
East Indies...		1.19
West Indies...		
Mustard, flour, fcy...	30	
No. 1...	26	
West India Nutmeg...	49	
Paprika, Spanish...	45 @ 64	
Pepper, Cayenne...	72	
Red No. 1...	62	
Pepper, Packers...	1.49	1.80
Pepper, white...	2.71	2.85
Pepper, Black...		
Malabar...	1.49	1.56
Black Lampoon...	1.49	1.56

CURING MATERIALS

Nitrite of soda in 425-lb. bbls., del. or f.o.b. Chicago...	1.10
Salt peter, n. ton, f.o.b. N. Y.:	
Dbl. refined gran...	11.00
Small crystals...	14.00
Medium crystals...	12.00
Pure rfd., gran. nitrate of soda...	2.22
Pure rfd. powdered nitrate of soda...	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked f.o.b. Chgo.	Per ton
Granulated...	\$13.00
Medium...	22.00
Rock, bulk, 40 ton cars, Detroit...	16.50

Sugar—	
Raw, 96 basis, f.o.b. New Orleans...	5.00
Standard gran., f.o.b. refiners (2%)...	8.00
Packers' curin sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%...	7.00
Dextrose, per cwt. in paper bags, Chicago...	7.20

SEEDS AND HERBS (l.c.l. prices)

	Whole for	Ground
Caraway seed...	20	25
Cominos seed...	25	31
Mustard sd., fcy...	21	
Yel. American...	19	
Marjoram, Chilean...	65	
Oregano...	21	22
Coriander, Morocco, Natural No. 1...	17	20
Marjoram, French...	68	74
Sage Dalmation No. 1...	1.00	1.10

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles January 24	San Francisco January 24	No. Portland January 24
FRESH BEEF: (Carcass)			
STEER:			
Good:			
400-500 lbs.	\$ 41.00 @ 42.00	\$	\$ 43.00 @ 44.00
500-600 lbs.			
Commercial:			
400-600 lbs.	38.00 @ 40.00		39.00 @ 42.00
Utility:			
400-600 lbs.	35.00 @ 37.00		36.00 @ 38.00
COW:			
Commercial, all wts.	32.00 @ 34.00		37.00 @ 38.00
Cutter, all wts.	30.00 @ 31.00		32.00 @ 34.00
FRESH CALF:	(Skin-Off)	(Skin-On)	(Skin-Off)
Choice:			
200 lbs. down...			
Good:			
200 lbs. down...	46.00 @ 48.00		48.00 @ 51.00
FRESH LAMB & MUTTON: (Carcass)			
LAMB:			
Choice:			
40-50 lbs.			44.00 @ 46.00
50-60 lbs.	47.00 @ 48.00		43.00 @ 44.00
Good:			
40-50 lbs.	46.00 @ 47.00		44.00 @ 46.00
50-60 lbs.	46.00 @ 47.00		43.00 @ 44.00
Commercial, all wts.	44.00 @ 46.00		39.00 @ 41.00
Utility, all wts.	41.00 @ 43.00		36.00 @ 38.00
MUTTON (EWE):			
Good, 75 lbs. dn.	30.00 @ 32.00		24.00 @ 26.00
Commercial, 75 lbs. dn.	30.00 @ 32.00		22.00 @ 23.00
FRESH PORK CARCASSES: (Packer Style)	(Shipper Style)	(Shipper Style)	(Shipper Style)
80-120 lbs.			
120-137 lbs.	26.50 @ 27.00		27.00 @ 29.00
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.	38.00 @ 41.00		42.00 @ 44.00
10-12 lbs.	38.00 @ 41.00		42.00 @ 44.00
12-16 lbs.	37.00 @ 39.00		40.00 @ 42.00
PICNICS:			
4-8 lbs.			
PORK CUTS NO. 1:			
HAM, Skinned:	(Smoked)	(Smoked)	(Smoked)
12-16 lbs.	46.00 @ 52.00		50.00 @ 54.00
16-20 lbs.	45.00 @ 51.00		50.00 @ 52.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	35.00 @ 44.00		47.00 @ 51.00
8-10 lbs.	34.00 @ 43.00		45.00 @ 46.00
10-12 lbs.	34.00 @ 43.00		45.00 @ 46.00
LARD, Refined:			
Tierces	12.50 @ 13.50		13.00 @ 13.50
50 lb. cartons & cans...	13.00 @ 14.00		
1 lb. cartons...	14.00 @ 15.00		14.00 @ 15.00

CARL PHILLIPS AND COMPANY, INC. Packinghouse Brokers

Specializing in Packinghouse Products in the Philadelphia Area

139 So. Third Street • Philadelphia 6, Penna.
Telephone: WA Invt 2-1289 • Teletype: PH10

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS
F.O.B. CHICAGO OR
CHICAGO BASIS

THURSDAY, JANUARY 26, 1950

REGULAR HAMS

Fresh or Frozen S.P.

8-10	30 1/2 n	30 1/2 n
10-12	30 1/2 n	30 1/2 n
12-14	30 1/2 n	30 1/2 n
14-16	38 1/2 n	38 1/2 n

BOILING HAMS

Fresh or Frozen S.P.

16-18	36 1/2 n	36 1/2 n
18-20	34 1/2 n	34 1/2 n
20-22	34 n	34 n

SKINNED HAMS

Fresh or Frozen S.P.

10-12	42	42 n
12-14	42	42 n
14-16	41 1/2	41 1/2 n
16-18	39	39 n
18-20	37	37 n
20-22	36 1/2 @ 36 1/2	36 1/2 n
22-24	36 1/2	36 1/2 n
24-26	36 1/2	36 1/2 n
26-28	33 1/2	33 1/2 n
28-30	32 1/2	32 1/2 n
30-32	32 1/2	32 1/2 n

OTHER D.S. MEATS

Fresh or Frozen Cured

Regular plates, 12n	12n
Clear plates, 8n	8n
Square joints, 12	12 @ 12 1/2 n
Jowl butts, 8	7 1/2 n
S. P. Jowls, 8	8 @ 8 1/2 n

LARD FUTURES PRICES

MONDAY, JANUARY 23, 1950

Open High Low Close

Jan. 10.57 1/2	10.70	10.57 1/2	10.65
Mar. 10.67 1/2	10.72 1/2	10.65	10.65
May 10.67 1/2	10.80	10.67 1/2	10.72 1/2 n
July 10.82 1/2	10.82 1/2	10.80	10.82 1/2 n
Sept. 10.90	10.90	10.90	10.90

Sales: 2,160,000 lbs.

Open interest at close Fri., Jan. 20th: Jan. 23, Mar. 510, May 195, July 115, Sept. 21; at close Sat. Jan. 21st: Jan. 22, Mar. 510, May 193, July 122 and Sept. 21 lots.

TUESDAY, JANUARY 24, 1950

Mar. 10.67 1/2	10.70	10.65	10.65b
May 10.72 1/2	10.75	10.67 1/2	10.70n
July 10.80	10.80	10.80	10.80n
Sept. 10.90	10.90	10.90	10.90n

Sales: 760,000 lbs.

Open interest at close Mon., Jan. 23rd: Jan. 12, Mar. 517, May 196, July 123 and Sept. 21 lots.

WEDNESDAY, JANUARY 25, 1950

Mar. 10.65	10.67 1/2	10.55	10.55
May 10.67 1/2	10.67 1/2	10.57 1/2	10.57 1/2 b
July 10.70	10.70	10.60	10.60b
Sept. 10.90	10.90	10.75	10.75n

Sales: 2,960,000 lbs.

Open interest at close Tues., Jan. 24th: Mar. 517, May 192, July 123 and Sept. 21 lots.

THURSDAY, JANUARY 26, 1950

Mar. 10.55	10.60	10.55	10.57 1/2 n
May 10.60	10.62 1/2	10.57 1/2	10.60n
July 10.65	10.65	10.60	10.65n
Sept. 10.70	10.72 1/2	10.70	10.72 1/2 n

Sales: 1,680,000 lbs.

Open interest at close Wed., Jan. 25th: Mar. 526, May 196, July 123 and Sept. 21 lots.

FRIDAY, JANUARY 27, 1950

Mar. 10.57 1/2	10.60	10.57 1/2	10.60
May 10.60	10.60	10.57 1/2	10.60b
July 10.62 1/2	10.62 1/2	10.62 1/2	10.62 1/2 n
Sept. 10.72 1/2	10.72 1/2	10.72 1/2	10.72 1/2 n

Sales: About 1,500,000 lbs.

Open interest at close Thurs., Jan. 26th: Mar. 522, May 203, July 121 and Sept. 23 lots.

WEEK'S LARD PRICES

P.S. Lard P.S. Lard Raw Leaf

Jan. 21	10.72 1/2 n	10.12 1/2 n	8.62 1/2 n
Jan. 22	10.72 1/2 n	9.12 1/2 n	8.62 1/2 n
Jan. 23	10.72 1/2 n	9.12 1/2 n	8.62 1/2 n
Jan. 24	10.65n	9.00n	8.50n
Jan. 25	10.65n	9.00n	8.50n
Jan. 26	10.65n	9.00n	8.50n
Jan. 27	10.70n	9.12 1/2	8.62 1/2 n

PICNICS

Fresh or Frozen S.P.

4-6	25 1/4	25 1/4 n
4-8 range	23 1/4 @ 23 1/4	23 1/4 n
6-8	23 1/4	23 1/4 n
8-10	23 1/4	23 1/4 n
10-12	23 1/4	23 1/4 n
12-14	23 1/4	23 1/4 n
8-up, No. 2's	23 1/4	23 1/4 n
Inc.	23 1/4	23 1/4 n

BELLIES

Fresh or Frozen Cured

6-8	29 1/2	31 1/2 n
8-10	26 1/4 @ 26 1/4	28 @ 28 1/4
10-12	25 @ 25 1/4	26 1/2 @ 27
12-14	24	25 1/4
14-16	24	25 1/4
16-18	20	21 1/2 n
18-20	19	20 1/2 n

GR. AMN.

BEL. D.S. BELLIES

18-20	17 1/4 n	17 1/4 n
20-25	17n	17
25-30	16n	16
30-35	15n	14 1/4 @ 14 1/2
35-40	14 1/2 n	14 @ 14 1/2
40-50	14 1/2 n	14 @ 14 1/2

FAT BACKS

Green or Frozen Cured

6-8	7	7 1/2
8-10	7	7 1/2
10-12	8n	8
12-14	8 1/2 n	8 1/2
14-16	9n	9
16-18	10	10
18-20	10 1/2	10 1/2
20-25	10 1/2	10 1/2

EDIBLE OIL SHIPMENTS

Total shipments of shortening and edible oils during 1949 were 287,210,000 lbs., compared with 263,829,000 lbs. a year earlier, 311,925,000 lbs. in 1947 and 388,749,000 lbs. in 1946, according to the Institute of Shortening and Edible Oils, Inc. During 1949, there were five additional reporting companies. In the fourth quarter of 1949, 66,768,000 lbs. of product were shipped; in the third quarter, 87,574,000 lbs.; second quarter, 69,677,000 lbs., and first quarter, 63,191,000 lbs.

PROCESSED OILS

Taxes collected on coconut and other processed vegetable oils in December, 1949, totaled \$503,934.60, compared with \$1,565,076.40 collected in the same month last year, according to the Internal Revenue Bureau of the U. S. Treasury Department.

PACKERS' WHOLESALE LARD PRICES

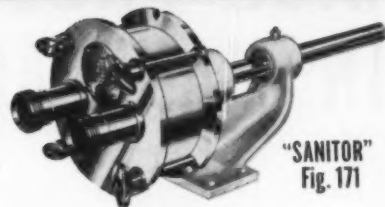
Refined lard, tierces, f.o.b. Chgo.	\$12.62 1/2
Refined lard, 50-lb. cartons, f.o.b. Chicago	12.87 1/2
Kettle rend, tierces, f.o.b. Chicago	13.62 1/2
Leaf, kettle rend, tierces, f.o.b. Chgo.	13.62 1/2
Lard flakes, tierces, f.o.b. Chicago	13.87 1/2
Neutral, tierces, f.o.b. Chicago	14.25
Standard Shortening *N. & S.	17.00
Hydrogenated Shortening N. & S.	18.75

*Del'd.

Renew Your Older VIKING SANITARY EQUIPMENT with the

NEW VIKING REPLACEMENT "SANITOR"—171 UNIT

The PUMP
That Meets
3-A SANITARY
Specifications



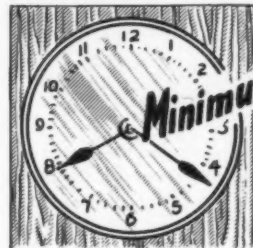
"SANITOR" Fig. 171

Slip off your older equipment and install right in its place, the new "Sanitor" 171 unit. Pump made of solid dairy metal with "O" ring seal. Completely Sanitary in every way. Gives you the same smooth, dependable delivery without splashing or pounding, for which all Vikings are famous. Available in 20, 35, 50 and 90 gpm sizes.

Ask for bulletin E100S today. It gives you the complete story. In ordering, advise model and serial numbers of old units.



Viking PUMP COMPANY
Cedar Falls, Iowa



Minimum Wage 75¢ Per Hour!

TIME TO
SAVE LABOR!

with



Trade Mark

YOU PROBABLY PAY MORE THAN THE MINIMUM. Hundreds of hog slaughterers use OLD BALDY HOG SCALD regularly just because it SAVES LABOR. At 32¢ a pound, by the bbl., each pound saves \$3.00 to \$5.00 off your payroll. OLD BALDY's the best bargain in de-hairing. OLD BALDY produces a carcass with a fine finish, free from stubble, truly clean, easy in further processing. Try some. KOCH GUARANTEES SATISFACTION. Money back, if OLD BALDY doesn't delight you.

KOCH SUPPLY CO.

20TH & MCGEE ST., KANSAS CITY 8, MO.

Gentlemen:

Send me _____ pounds of OLD BALDY at the price indicated. I will use it according to directions. If it does not prove satisfactory, you are to refund the entire purchase price or cancel the charge.

NAME _____

FIRM _____

ADDRESS _____

CITY _____

STATE _____

PRICES

10 lb. ctn.	per lb. 374
50 lb. drum	per lb. 344
100 lb. drum	per lb. 334
300 lb. bbl.	per lb. 324

Prices F.O.B. Kansas City
Write for Contract
Prices on Larger
Quantities

What's the value of HIGH PRECISION IN MANUFACTURE



Precision is a very important requirement by the Layne organization. It is the only feature that can adequately support skilful engineering and top quality materials. The results of high precision are,—smoother operation, greater quantities of water and lower upkeep cost.

All well water systems are complicated under ground construction projects that require much more than ordinary skill. Fortunately Layne has an abundance of real "know how" that came from years of world wide experience. When they plan a well water system, furnish the pumps and do the work complete, you get a thoroughly dependable job that provides years and years of fine service.

If your plans call for more water in 1950, why not call in Layne first, and obtain the value of their proved "know how" and the satisfaction of dealing with a firm of highest reputation. For catalogs, bulletins etc., address LAYNE & BOWLER, INC., General Offices, Memphis 8, Tenn.

LAYNE

HIGH EFFICIENCY
BUILDERS OF
WELL WATER SYSTEMS

ASSOCIATED COMPANIES: Layne-Arkansas Co., Stuttgart, Ark. * Layne-Atlantic Co., Norfolk, Va. * Layne-Central Co., Memphis, Tenn. * Layne-Northern Co., Mishawaka, Ind. * Layne-Louisiana Co., Lake Charles, La. * Louisiana Well Co., Monroe, La. * Layne-New York Co., New York City * Layne-Northwest Co., Milwaukee, Wis. * Layne-Ohio Co., Columbus, Ohio * Layne-Pacific, Inc., Seattle, Washington * The Layne-Texas Co., Ltd., Houston, Texas * Layne-Western Co., Kansas City, Mo. * Layne-Minnesota Co., Minneapolis, Minn. * International Water Corporation, Pittsburgh, Pa. * International Water Supply, Ltd., London, Ont. * Layne-Hispano Americana, S.A., Mexico, D.F. * General Filter Company, Ames, Iowa

MARKET PRICES *New York*

WHOLESALE FRESH MEATS CARCASS BEEF

(I.e.l. prices)	Jan. 24, 1950	per lb.
Choice	52	61 1/2
Good	44	52 1/2
Commercial	39 1/2	44 1/2
Canner & cutter	30	35 1/2
Bologna bulls	35	36

BEEF CUTS

(I.e.l. prices)		
Choice:		
Hinds & ribs	64	70
Rounds, N. Y. flank off	47	49
Hips, full	65	67
Top sirloins	58	62
Short loins, untrimmed	1.14	1.22
Chucks, non-kosher	40	43
Ribs, 30/40 lbs.	88	98
Good:		
Hinds & ribs	52	60
Rounds, N. Y. flank off	44	47
Hips, full	55	60
Top sirloins	54	58
Short loins	48	52
Chucks, non-kosher	37	39
Ribs, 30/40 lbs.	58	70
Briskets	36	40
Flanks	16	18

FRESH PORK CUTS

(I.e.l. prices)	Western	City
Hams, regular, 14/down	41 1/2	45
Hams, skinned, 14/down	44	46
Picnics, 4/8 lbs.	25 1/2	28
Bellies, sq. cut, seedless		30
8/12 lbs.	28 1/2	30
Pork loins, 12 down	36 1/2	37
Boston butts, 4/8 lbs.	32	32 1/2
Spareribs, 3 down	30	30 1/2
Pork trim., regular	15	16
Pork trim., ex. lean, 95%	42	44
Hams, regular, 14/down	45	48
Hams, skinned, 14/down	46	49
Shoulders, N. Y., 12 down	32	33
Picnics, 4/8 lbs.	28	30
Boston butts, 4/8 lbs.	33	37
Pork loins, 12 down	37	41
Spareribs, 3 down	34	38
Pork trim., regular	15	17

FANCY MEATS

(I.e.l. prices)	
Veal breads, under 6 oz.	65
6 to 12 oz.	80
12 oz. up	1.00
Beef kidneys	30
Beef livers, selected	78
Lamb fries	55
Oxtails, under 1/2 lb.	16
Oxtails, over 1/2 lb.	35

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	25 1/2
137 to 153 lbs.	25 1/2
154 to 171 lbs.	25 1/2
172 to 188 lbs.	25 1/2

LAMBS

(I.e.l. prices)	
Choice lambs	43
Good lambs	42
Legs, gd. & ch.	56
Hindsaddles, gd. & ch.	54
Loins, gd. & ch.	59

MUTTON

(I.e.l. prices)	Western
Good, under 70 lbs.	27 1/2
Comm., under 70 lbs.	25 1/2

VEAL—SKIN OFF

(I.e.l. prices)	Western
Choice carcass	49
Good carcass	46
Commercial carcass	33
Utility	28

BUTCHERS' FAT

(I.e.l. prices)	
Shop fat	14
Breast fat	25
Edible suet	25
Inedible suet	25

STOCKER AND FEEDER CATTLE SHIPMENTS

Stocker and feeder livestock bought in eight Corn Belt states:

CATTLE AND CALVES

	1949	1948
Public stockyards	116,587	141,960
Direct	81,851	53,266
Total	198,438	195,226
	1949	1948
Public stockyards	55,520	85,787
Direct	15,925	47,312
Total	71,445	133,099

Data in this report were obtained from offices of state veterinarians. Under "Public stockyards" are included stockers and feeders which were bought at stockyards markets. Under "Direct" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards en route.

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, JANUARY 25, 1950
All quotations in dollars per cwt.

BEEF:

Choice:	
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	\$52.00-55.50
700-800 lbs.	54.00-56.00
Good:	
350-500 lbs.	None
500-600 lbs.	42.00-45.00
600-700 lbs.	41.50-45.50
700-800 lbs.	41.50-45.50
Commercial:	
350-600 lbs.	35.00-40.00
600-700 lbs.	35.00-40.00
Utility:	
350-600 lbs.	None

STEER:

Choice:	
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	\$52.00-55.50
700-800 lbs.	54.00-56.00
Good:	
350-500 lbs.	None
500-600 lbs.	42.00-45.00
600-700 lbs.	41.50-45.50
700-800 lbs.	41.50-45.50
Commercial:	
350-600 lbs.	35.00-40.00
600-700 lbs.	35.00-40.00
Utility:	
350-600 lbs.	None

COW:

Commercial, all wts.	30.00-33.00
Utility, all wts.	29.00-31.00
Cutter, all wts.	None
Canner, all wts.	None

VEAL—SKIN OFF:

Choice:	
80-110 lbs.	49.00-52.00
110-150 lbs.	48.00-52.00
Good:	
50-80 lbs.	None
80-110 lbs.	46.00-49.00
110-150 lbs.	46.00-49.00

Commercial:	
50-80 lbs.	34.00-39.00
80-110 lbs.	39.00-44.00
110-150 lbs.	40.00-45.00
Utility, all wts.	30.00-34.00

CALF:

All weights	None
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LAMB:

Choice:	
30-40 lbs.	None
40-45 lbs.	45.00-47.00
45-50 lbs.	43.00-45.00
50-60 lbs.	38.00-43.00
Good:	
30-40 lbs.	45.00-46.00
40-45 lbs.	43.00-45.00
45-50 lbs.	41.00-43.00
50-60 lbs.	36.00-41.00
Commercial, all wts.	37.00-42.00
Utility, all wts.	None

MUTTON (EWE): 70 lbs. down:

Good	27.00-29.00
Commercial	25.00-27.00
Utility	None

FRESH PORK CUTS, LOINS NO. 1:

(BLADELESS INCL.)	
8-10 lbs.	36.00-37.00
10-12 lbs.	36.00-37.00
12-16 lbs.	34.00-36.00
16-20 lbs.	30.00-32.00
Butts, Boston Style:	
4-8 lbs.	31.00-34.00
Hams, Skinned, No. 1:	
10-14 lbs.	43.00-46.00
Spareribs, 3 lbs. down	31.00-33.00

BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

Thursday, January 26, 1950.

The tallow and grease markets remained in the doldrums again this week. Few feelers were put forth by buyers or sellers, who both treaded cautiously after large traders had dropped bid prices somewhat last week with little or no resultant movement of product.

Prices remained about the same early. A little trade developed, but generally it was quiet and the market had a weak undertone. Fancy was sold at 6½c, choice white at 6c, and yellow at 5½c. Prime was offered at 6¼c but no takers were reported at that price.

Early indications of a tapering price structure were borne out Wednesday when a few tanks of fancy tallow moved at 6¼c, down ¼c. Some choice white grease sold fractionally down at 5½c, and yellow dropped ¼c, moving at 5¼c, all sales delivered basis. At the close there was further interest in choice white and yellow at the aforementioned prices, but producers were holding for higher levels. This situation did not hold true in the fancy and more was available at 6¼c.

Markets in both the East and the West were reported lower this week, with prices on the Coast quoted ¼c less. A decline of ¼c also was registered in the New York market.

The market remained quiet Thursday and further uneasiness was noted as prices tended to weaken on edible tallow, fancy and choice.

TALLOW: Edible tallow was quoted Thursday at 6½@7c; fancy, 6@6¼c; choice, 5½@6½c nominal; prime, 5¼@6c; special, 5½@5¾c; No. 1, 5¼@5½c nominal; No. 2, 5@5½c nominal, and No. 3, 4½@4¾c nominal.

GREASES: Choice white grease was quoted Thursday at 5½c; A-white, 5½c nominal; B-white, 5½c nominal; yellow,

5¼@5½c nominal; house, 5@5½c nominal; brown (50 acid), 4¼@4½c nominal; brown (25 acid), 4¼@4½c n.

BY-PRODUCTS MARKETS

(Chicago, Thursday, January 26, 1950.)

Blood

Unit Ammonia
*Unground, per unit of ammonia.....\$7.00n

Digester Feed Tankage Materials

Wet rendered, unground, loose.....\$ 8.25n
High test.....8.00n
Liquid stick tank cars.....2.75@3.00

Packinghouse Feeds

Carlots, Per ton
50% meat and bone scraps, bulk.....\$100.00@105.00
55% meat scraps, bulk.....110.00
50% feeding tankage, with bone, bulk.....92.00
60% digester tankage, bulk.....115.00@120.00
80% blood meal, bagged.....1.25@1.30
65% special steamed bone meal, bagged.....80.00n

Fertilizer Materials

Per ton
High grade tankage, ground.....6.50
10@11% ammonia.....\$ 37.50@40.00n
Bone tankage, unground, per ton.....7.25
Hoof meal, per unit ammonia.....

Dry Rendered Tankage

Per unit Protein
Cake.....\$1.60@1.65
Expeller.....1.60@1.65

Gelatine and Glue Stocks

Per cwt.
Calf trimmings (limed).....\$1.75@2.00
Hide trimmings (green, salted).....1.25@1.35
Skins and pizzles (green, salted).....1.50
Cattle jaws, skulls and knuckles.....60.00@65.00
Pig skin scraps and trim, per lb.....5¼

Animal Hair

Per ton
Winter coll dried, per ton.....\$100.00@105.00
Summer coll dried, per ton.....65.00@ 70.00
Cattle switches.....5@6
Winter processed, gray, lb.....12
Summer processed, gray, lb.....7

*Quoted delivered basis.

EASTERN FERTILIZER MARKET

New York, January 26, 1950.

The crackling market declined to \$1.80 per unit, f.o.b. eastern points, due to lack of buying interest.

While very little trading was reported in wet rendered tankage, some blood sold at \$8.15, f.o.b. New York.

VEGETABLE OILS

Thursday, January 26, 1950.

The crude edible vegetable oil markets were steady to firm again this week with offerings thin and only a light volume of trade reported. Buyer and seller ideas were generally separated by ¼c price differential.

Government buying of soybean oil Wednesday at fractionally higher prices, but in a fairly light amount, helped firm the market. Movement in vegetable oils was restricted to domestic buyers. Prices nominally were the same or slightly above last week's quoted levels.

CORN OIL: Early in the week corn oil was untraded although buying interest was shown at 12c. Some recovery occurred about midweek with light volume trading reported at 12¼c, up ¼c over last week's top price. The market slackened again and trading lagged. Asking prices were advanced to 12½c while some interest was displayed at 12¼c. Thursday buyers and sellers were separated with 12¼c bid and 12½c asked.

SOYBEAN OIL: Government entry

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates
Ammonium sulphate, bulk, per ton, f.o.b.
Production point.....\$48.00
Blood, dried 16% per unit of ammonia.....8.15
Unground fish scrap, dried, 60% protein nominal f.o.b.
Fish Factory, per unit.....2.60
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....48.00
in 100-lb. bags.....51.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk.....nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia.....8.00
Phosphates
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works.....\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works.....65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit......76
Dry Rendered Tankage
40/50% protein, unground, per unit of protein.....\$1.80

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Efficiently.



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PIQUA, OHIO

STEDMAN 2-STAGE GRINDERS

for CRACKLINGS, BONES
DRIED BLOOD TANKAGE
and other
BY-PRODUCTS



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into the market at 10½¢ for late February-March shipments caused an advance in bids by some regular trade buyers for March shipments. Activity increased at midweek when January oil sold at 10½¢, up fractionally from the previous day. Later, the government paid 10½¢ for March shipment which had been the earlier asking price. Thursday's quotation was 10½¢ paid, up ½¢.

PEANUT OIL: Early prices were quoted at 13½¢@14¢ nominal, however, traders later pegged the market at 13½¢@13¾¢ nominal as little activity developed. A late rumor that a refiner had paid 14¢ in the Southeast was unconfirmed. Thursday oil was quoted at 13½¢@13¾¢ nominal, ¼¢ above last week.

COCONUT OIL: The advance to 14½¢@14½¢ nominal made last week dipped slightly early this week, but returned to the same level as asking prices firmed. Some sellers were reported asking 14½¢@14½¢ for February shipment, while others still held for 14½¢ and 14¢ for March. On Thursday coconut oil was quoted at 14½¢@14½¢, identical with last week's price.

COTTONSEED OIL: The market was quiet early, reflecting the brisk trading which cut down the supply late last week. Prices remained at last week's levels with some trading in the Valley at 11¢ paid. Later activity toned down as bids remained at 11¢ and offerings rose to 11½¢. On Thursday, Valley was quoted at 11¢ paid; Southeast at 11¢ nominal, and Texas at 11¢ paid.

The N. Y. futures quotations were:

MONDAY, JANUARY 23, 1950					
	Open	High	Low	Close	Pr. cl.
Mar.	13.05	13.05	12.92	13.05	13.10
May	13.02	13.04	12.91	13.01	13.08
July	13.01	13.03	12.90	12.98	13.07
Sept.	12.88	12.90	12.85	*12.85	12.97
Oct.	*12.50	12.60	12.58	12.60	12.68
Dec.	*12.50	12.51	12.50	*12.48	12.54
Jan. '51.	*12.50			*12.52	12.54

Total sales: 231 contracts.

TUESDAY, JANUARY 24, 1950					
	Open	High	Low	Close	Pr. cl.
Mar.	13.01	13.09	12.96	*13.09	13.05
May	13.00	13.04	12.91	13.04	13.01
July	*12.95	13.00	12.90	13.00	12.96
Sept.	12.88	12.90	12.80	12.90	12.85
Oct.	*12.58			*12.64	12.60
Dec.	12.53	12.53	12.53	12.53	12.48
Jan. '51.	*12.53			*12.55	12.52

Total sales: 137 contracts.

WEDNESDAY, JANUARY 25, 1950					
	Open	High	Low	Close	Pr. cl.
Mar.	13.18	13.20	13.10	13.20	13.09
May	13.09	13.15	13.03	13.15	13.04
July	*13.01	13.07	12.97	13.07	13.00
Sept.	*12.87	13.00	12.89	*12.98	12.90
Oct.	*12.64	12.76	12.76	12.76	12.64
Dec.	12.60	12.60	12.60	*12.55	12.55
Jan. '51.	*12.60			*12.55	12.55

Total sales: 164 contracts.

THURSDAY, JANUARY 26, 1950					
	Open	High	Low	Close	Pr. cl.
Mar.	13.25	13.30	13.25	13.28	13.20
May	13.15	13.22	13.15	*13.20	13.15
July	13.10	13.15	13.10	13.12	13.07
Sept.	13.04	13.09	13.03	13.09	12.98
Oct.	*12.75			*12.85	12.76
Dec.	*12.60	12.67	12.65	*12.62	12.55
Jan. '51.	*12.60			*12.60	12.55

DECEMBER MARGARINE TAX

Taxes paid on oleomargarine during December were reported as follows:

Excise tax (including special taxes)	Dec. 1949	Dec. 1948
.....	\$2,713,374.91	\$1,122,087.67

Quantity of products on which tax was paid in December 1949 and 1948:

Oleomargarine, colored, lbs.	22,777,108	9,053,414
Oleomargarine, uncolored, lbs.	61,980,600	60,409,400

ECA BUYING MORE FATS, OILS

The Economic Cooperation Administration announced this week procurement authorizations for \$6,398,000 of lard and \$4,176,000 of vegetable oils and fats, including oleomargarine. Terminal delivery data for all authorized purchases, to be made with government and relief funds in occupied areas for shipment to western Germany, was set for June 30.

BUYER PREFERENCE STUDY

A series of studies showing how consumer purchases of the same types of products differ substantially in different regions and localities of the United States is being carried on by the Bureau of Advertising of the American Newspaper Publishers Association.

VEGETABLE OILS

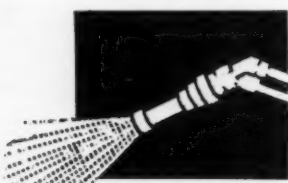
Crude cottonseed oil, carlots, f.o.b. mills	
Valley	11b@11¼¢
Southeast	11b@11¼¢
Texas	10¼b@11¼¢
Corn oil, in tanks, f.o.b. mills	12¼b@12¼¢
Soybean oil, in tanks, f.o.b. mills	10¼b@10¼¢
Midwest	10¼b@10¼¢
Peanut oil, f.o.b. Southern Mills	13¼b@13¼¢
Coconut oil, Pacific Coast	14¼b@14¼¢
Cottonseed foots	
Midwest and West Coast	16¼b@16¼¢
East	16¼b@16¼¢

OLEOMARGARINE

Prices f.o.b. Chicago

White domestic vegetable	24@25
White animal fat	24@25
Milk churned pastry	22
Water churned pastry	21

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Gruendler Heavy Duty Beef and Cracking Grinder,

For fast and economical conversion
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Cake into a uniform meal by-
product. Grind your waste
into greater profits the
Gruendler way.



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Manufacturers of

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HIDES AND SKINS

For second consecutive week market broke sharply in heavy midweek trading — Colorados $\frac{3}{4}$ c lower — Heavy, river point cows most active and $1\frac{1}{2}$ c lower — Lighter hides steady to lower — Outside markets slow.

Chicago

PACKER HIDES: This week's hide market was almost an exact duplicate of the one experienced last week. In the early part of the week packers made their offerings on the basis of last sales, with tanner interests bidding \$1.00@2.00 below these quotations. Through Wednesday the market was stalemated, with only a few outside packer sales being completed. On Thursday packers did some trading at levels close to the original bids made by the tanners. Approximately 100,000 hides of all classifications and origins were sold. The heaviest trading was in Colorados and heavy cows, with over one-half of the total sales being made in these two groups.

The decline was in part credited to the seasonal trend, but other factors of interest to packers were mentioned. The sharpest declines were in heavy hides which are mainly used for heavy shoe soles. Increased use of synthetics for this type of sole is undoubtedly giving the tanner a little greater bargaining power; in addition to this, in the proposed new futures contract to be used in the hide futures market, heavy hides can be used to fill the contract only at a discount. Of good news to packers is the report of continued heavy purchasing of Argentina hides by British interests.

About 22,000 Colorados sold at $16\frac{1}{4}$ c, down $\frac{3}{4}$ c from sales made last Thursday. These were January or January-February takeoff, and all prices were Chicago or Chicago freight basis. All sales listed here, unless pointed out otherwise, were made same way. In the heavy cows, river point, sales approximated 26,000 hides, and at a price of $18\frac{1}{2}$ c, \$1.50 lower than sales of last week.

Here is a brief rundown of the other sales: A sale of 1,400 Fort Worth light cows and ex-light native steers was made at 27c, f.o.b. Last Friday, before the break, 2,200 heavy river point cows sold at 20c and 1,500 light native cows sold at 24c. Also sold last Friday was a mixed load of 1,200 native and branded bulls at $16\frac{1}{2}$ c and $15\frac{1}{2}$ c. No further sales of these were made this week. This sale is the basis for currently quoting this market at steady prices, but on a nominal basis.

Car of light Texas steers sold at 21c, down 1c from last sale. Part car St. Paul heavy cows sold at 20c, and car Chicago heavy cows sold at $19\frac{1}{2}$ c. Car heavy native steers sold at $18\frac{1}{2}$ c and minimum car of heavy Texas steers

sold at $16\frac{1}{4}$ c. Car light cows, Oklahoma, sold at $26\frac{1}{2}$ c, f.o.b.

A sale of 1,800 light native steers was made at 22c, and another sale of 2,000 was made at this same price. Large car heavy northern cows sold at 20c, and a car each of heavy native steers, Sioux City and St. Paul, were sold at $18\frac{1}{2}$ c and 19c. Car of ex-light Texas steers sold at 23c. In a sale of somewhat larger dimensions, 5,000 light native steers sold at 22c. The final sale to be reported involved 2,500 light Texas steers at 22c.

OUTSIDE SMALL PACKER: The small packer market, as it has been for the last few weeks, was handicapped by the lack of leadership from the big packer market. Generally speaking, however, their problems were similar to those of the large packers, with light hides moving more readily and with heavy hides draggy. One small packer, anticipating the market, sold 2,500 heavy northern cows early in the week at 20c, and, as pointed out above, big packers moved their heavy northern hides at this same figure later in the week. In another sale made by a small packer, 1,000 light native steers moved at $23\frac{1}{2}$ c, Chicago basis. The following prices were the basis of trading in the small packer market: the 50 pound

averages at about 20c, 45 at about $21\frac{1}{2}$ c, and 40 at about 23c. The heavier hides were on a wide range and at considerably lower prices.

PACIFIC COAST: No trading was reported from this area, and again it was felt that market action was hindered by the lack of a more clear-cut pattern, particularly in the early part of the week, in the big packer market.

CALF AND KIPSKINS: Early this week some St. Paul heavy calfskins sold at 56c, and in another transaction in the early part of the week, a packer sold his entire January production on the following basis, about 6,000 hides involved: light at 70c, heavy northern at 56c, light rivers at $62\frac{1}{2}$ c, heavy rivers at $52\frac{1}{2}$ c and both heavy and light southern at $42\frac{1}{2}$ c. No other trades were reported although light northern were being offered at 70c, steady, throughout the week. Opinion was that in view of the declines in other hides it would take a minimum reduction of $2\frac{1}{2}$ c to attract buyers.

No regular slunks were available with packers filling their commitments at \$3.50, and not having any in excess of these to offer. A sale of 500 hairless slunks was made at \$1.15, steady with last sales.

SHEEPSKINS: With both mouton and lining and trimming buyers in the market, and with offerings still seasonally limited, this market had a decided-

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- ☐ Shank Meat
- ☐ Beef Tenderloins
- ☐ K Butts
- ☐ Boneless Chucks
- ☐ Boneless Beef Rounds
- ☐ Insides and Outsides and Knuckles
- ☐ Short Cut Boneless Strip Loins
- ☐ Beef Rolls
- ☐ Boneless Barbecue Round

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ly strong undertone. Prices all tended toward the top of the ranges quoted last week.

Several cars were sold this week, and other sales are pending, on the following basis: No. 1 shearlings, \$2.60@2.70, with the top price paid in most sales; No. 2 shearlings, \$2.15; No. 3 shearlings, \$1.70, and fall clips ranged from \$2.70@2.90, and again the top price was paid in most sales. Actually both No. 2 and No. 3 shearlings were scarce and the cars consisted mainly of No. 1 shearlings and fall clips. Few No. 1 shearlings were also moved at \$2.80 in l.c.l. sales.

Most producers of pickled skins were moving these through their own channels; however, the feeling was general that the market for these, like the shearing market, was stronger and prices of \$13.00@14.00 were mentioned. Dry pelts were quoted steady basis with no trades reported. Again it was a case of steady demand, but no dry pelts were offered.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended January 21, 1950, were 6,469,000 lbs.; previous week, 5,625,000 lbs.; same week 1949, 9,736,000 lbs.

Shipments for the week ended January 21 totaled 5,341,000 lbs.; previous week, 5,127,000 lbs.; same week last year, 6,485,000 lbs.

WEEK'S CLOSING MARKETS

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Previous Week	Cor. week, 1949
	Week ended Jan. 26, '50	Week ended Jan. 23, '50		
Nat. str.	@19	@22	20 1/2 @23	26 1/2 @28 1/2
Hvy. Tex. str.	@16 1/2	@16 1/2	@18 1/2 n	@25
Hvy. butt.	@16 1/2	@16 1/2	@17 1/2	@25
brnd'd str.	@16 1/2	@16 1/2	@17	@24 1/2
Hvy. Col. str.	@16 1/2	@16 1/2	@17	@24 1/2
Ex-light Tex. str.	@23	@23	@25	@27 1/2 n
Brnd'd cows.	@20n	@20n	@20	24 1/2 @25 1/2
Hvy. nat. cows.	@20	@20	@22	25 1/2 @26
Lt. nat. cows.	23 1/2 @24 1/2	24	@25 1/2	29 @29 1/2
Nat. bulls.	@16 1/2 n	@16 1/2	@16 1/2	@18n
Brnd'd bulls.	@15 1/2 n	@15 1/2	@15 1/2	@17n
Calfskins, Nor.	@67 1/2	@67 1/2	@70	@65
Kips, Nor. nat.	@40	42 1/2 @45	@45	@40n
Kips, Nor. brnd.	@37 1/2	@37 1/2	@42 1/2	@37 1/2 n
Slunks, reg.	@3.50	@3.50	@3.45	@3.50
Slunks, hrls.	@1.15	@1.15	@1.15	@1.25n

CITY AND OUTSIDE SMALL PACKERS

Nat. allwts.	@21	20 @22	22 1/2 @26
Brnd'd allwts.	18 @19	19 @21	21 1/2 @25
Nat. bulls.	13 1/2 @14	14 1/2 @15 1/2	14 @14 1/2
Brnd'd bulls.	12 1/2 @13 1/2	13 1/2 @14 1/2	13 @13 1/2
Calfskins	44 @46n	44 @46n	37 @40
Kips, nat.	34 @35n	34 @35n	27 @28
Slunks, reg.	2.50 @3.00	2.25 @2.50	@2.25
Slunks, hrls.	@1.00	75 @1.00	@75

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

Allweights	@18	18 @19	19 @21
Bulls	@10 1/2	10 1/2 @11	11 @12
Calfskins	@27	25 @27n	25 @27
Kipskins	@24	22 @24	20 @22

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Pkr. shearls.	2.00 @2.80	2.00 @2.70	2.00 @2.50
No. 1	@30	@30n	27 @28
Dry pelts	11.00 @11.25	11.00 @11.25	9.50 @10.00
Horsehides, untrimd.	11.00 @11.25	11.00 @11.25	9.50 @10.00

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$17.35; the average, \$15.85. Provision prices were quoted as follows: Under 12 pork loins, 35@36; 10/14 green skinned hams, 39 1/2; 4/8 Boston butts, 31; 16/down pork shoulders, 28; 3/down spareribs, 28@28 1/2; 8/12 fat backs, 7@8; regular pork trimmings, 13 1/2 @14; 18/20 DS bellies, 17 1/4; 4/6 green picnics, 25 1/4; 8/up green picnics, 23 1/4. P.S. loose lard was quoted at 9.12 1/2 and P.S. lard in tierces at 10.70n.

Cottonseed Oil

The closing futures quotations at New York were: Mar. 13.23b, 13.28a; May 13.23; July 13.15b, 13.18a; Sept. 13.08; Oct. 12.87; Dec. 12.65b, 12.75a; Jan. 12.65n. Sales totaled 177 lots.

N. Y. HIDE FUTURES

MONDAY, JANUARY 23, 1950

	Open	High	Low	Close
Mar.	18.70b	18.62	18.50	18.52b
June	18.17	18.18	18.00	18.07
Sept.	17.90b	17.95	17.90	17.86b
Dec.	17.80b	17.88	17.78	17.80b

Closing 10 to 18 points lower; sales 30 lots.

TUESDAY, JANUARY 24, 1950

Mar.	18.41	18.45	18.30	18.35
June	17.75	17.80	17.75	17.77b
Sept.	17.60b	17.68	17.58	17.60b
Dec.	17.68	17.68	17.68	17.53b

Closing 17 to 30 points lower; sales 26 lots.

WEDNESDAY, JANUARY 25, 1950

Mar.	18.35	18.35	18.25	18.30
June	17.75b	17.85	17.75	17.75b
Sept.	17.65b	17.69	17.69	17.65b
Dec.	17.50b	17.68	17.50	17.50b

Closing 5 points lower to 5 higher; sales 22 lots.

THURSDAY, JANUARY 26, 1950

Mar.	18.25b	18.45	18.35	18.45
June	17.65b	17.90	17.85	17.90
Sept.	17.65b	17.90	17.85	17.78b
Dec.	17.50b	17.90	17.85	17.70b

Closing 13 to 20 points higher; sales 28 lots.

FRIDAY, JANUARY 27, 1950

Mar.	18.46b	18.73	18.63	18.73
June	17.92b	18.15	17.95	18.15
Sept.	17.80b	18.29	17.96	18.05
Dec.	17.65b	18.29	17.96	17.90b

Closing 20 to 28 points higher; sales 35 lots.

ANIMAL FOODS CANNED

The Animal Foods Inspection Division of the Bureau of Animal Industry, USDA, reported that 33,406,459 lbs. of animal foods were canned under federal inspection and certification during December 1949, compared with 35,867,419 lbs. in November 1949 and 33,779,400 lbs. in December 1948. A total of 385,984,246 lbs. of animal foods were canned under federal inspection in 1949, compared with 314,356,934 lbs. in 1948.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago, week ended January 21:

	Week Jan. 21	Previous week	Cor. wk. 1949
Cured meats, pounds	19,505,000	19,941,000	18,921,000
Fresh meats, pounds	28,471,000	31,163,000	37,581,000
Lard, pounds	8,832,000	8,013,000	2,438,000

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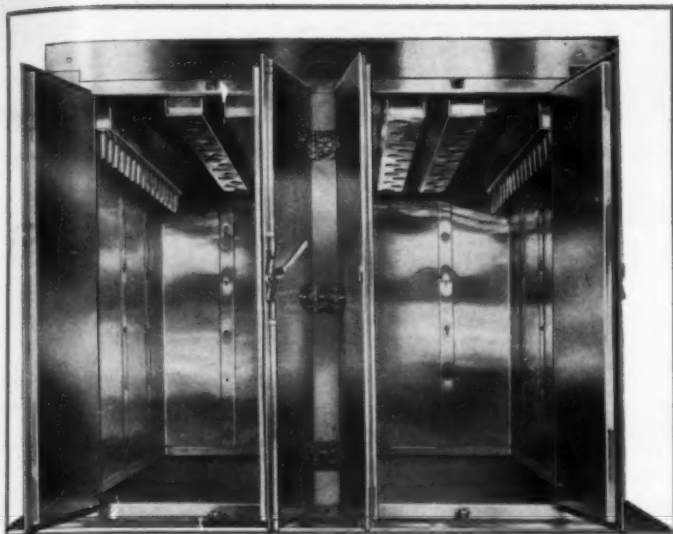
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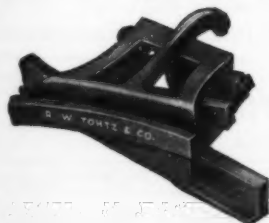
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LIVESTOCK MARKETS

Weekly Review

Federally Inspected Meat Production Off 32,000,000 lbs. in Week Ended Jan. 21

MEAT production under federal inspection in the week ended January 21 totaled 362,000,000 lbs., the U. S. Department of Agriculture estimated this week. Slaughter of all species was below the preceding week's level and production was down 8 per cent from 394,000,000 lbs. reported for the preceding

week. Lard production was an estimated 8 per cent below 1,552,000 reported for the previous week but 6 per cent above the 1,348,000 kill recorded for the same week in 1949. Production of pork was estimated at 195,000,000 lbs., compared with 214,000,000 in the previous week and 193,000,000 in the same week last year. Lamb production was an estimated

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION¹

Week ended January 21, 1950—with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Jan. 21, 1950.....	263	148.0	101	11.4	1,431	194.6	252	11.0	361.5
Jan. 14, 1950.....	281	154.0	114	12.7	1,552	214.2	274	12.6	393.5
Jan. 22, 1949.....	286	150.8	111	12.2	1,348	192.9	322	14.6	370.5

AVERAGE WEIGHTS (LB.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		Total
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	
Jan. 14, 1950.....	995	547	208	113	245	136	101	46	52.1
Jan. 7, 1950.....	996	548	204	111	245	138	99	46	54.3
Jan. 22, 1949.....	981	527	202	110	256	143	97	45	52.5

¹1950 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

ing week and 2 per cent below 371,000,000 lbs. recorded for the corresponding week last year.

Cattle slaughter of 263,000 head was down 6 per cent from 281,000 reported for the week before and 8 per cent below the 286,000 kill of the same week last year. Beef production was estimated at 144,000,000 lbs., compared with 154,000,000 for the previous week and 151,000,000 in the week a year ago.

Calf slaughter was estimated at 101,000 head compared with 114,000 for the preceding week and 111,000 in the period last year. Output of inspected veal in the three weeks under comparison was 11,400,000, 12,700,000 and 12,200,000 lbs., respectively.

Hog slaughter of 1,431,000 head was

52,100,000 lbs., compared with 54,300,000 reported a week earlier and 52,500,000 processed in the week last year.

Sheep and lamb slaughter was computed at 252,000 head, compared with 274,000 head for the preceding week and 322,000 in the corresponding week last year. Production of lamb and mutton in the three weeks under comparison amounted to 11,600,000, 12,600,000 and 14,600,000 lbs., respectively.

The table above shows numbers of livestock slaughtered, meat and lard production and average weights of slaughter under federal inspection for the three weeks under comparison.

For good experienced men try the classified section of the PROVISIONER.

SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during 1949, by stations, was reported by the USDA as follows:

	Cattle	Calves	Hogs	Sheep and lambs
NORTH ATLANTIC				
New York, Newark, Jersey	342,589	536,386	1,910,965	1,828,732
Baltimore, Phila.	277,750	72,845	1,180,619	70,970
NORTH CENTRAL				
Cinti., Cleve., Indpls.	600,152	187,491	3,117,237	304,814
Chicago, Elyria	1,269,977	454,267	3,999,588	606,906
St. Paul-Wis. Group ¹	1,255,607	1,229,477	4,944,318	448,615
St. Louis	628,651	370,802	3,419,561	595,240
St. Paul	507,221	15,958	1,408,826	302,849
Omaha	1,047,197	64,209	2,528,771	700,683
Kansas City	807,356	229,450	1,996,630	642,359
Iowa & S. Minn. ²	813,270	305,175	9,196,421	1,437,625
SOUTH-EAST ³	240,112	140,175	981,307	349
S. CENTRAL				
WEST ⁴	1,069,067	408,989	2,689,389	1,200,164
ROCKY MOUNT-TAIN ⁵	396,406	30,550	733,749	621,344
PACIFIC ⁶	844,411	199,636	1,486,030	1,408,497
Total 32 centers	10,108,786	4,245,410	39,593,531	10,168,332
All other stations	3,112,853	2,203,828	13,438,187	1,968,146
Grand total, 1949	13,221,639	6,449,238	53,031,718	12,136,478
Grand total, 1948	12,993,755	6,906,728	47,614,738	15,342,970
5-YR. AV. (1944-48)	13,685,957	7,082,036	50,220,192	19,900,471
Other animals slaughtered during 1949: Horses, 237,780; goats, 197,626; year 1948: Horses, 303,914; goats, 358,691.				

¹Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., and Ft. Worth, Texas. ⁶Includes Denver, Colo., and Ogden, Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

LIVESTOCK CAR LOADINGS

A total of 11,264 cars were loaded with livestock during the week ended January 14, 1950, according to the Association of American Railroads. This was a decrease of 1,147 cars from the same week a year earlier, and a decrease of 1,355 cars from the week in 1948.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, January 25, 1950, reported by the Production & Marketing Administration:

HOGS (Quotations based on hard hogs) St. L. Matl. Yds Chicago Kansas City Omaha St. Paul

BARRROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$14.25-15.50	\$15.00-16.75	\$.....	\$.....	\$.....	\$.....
140-160 lbs.	15.25-16.50	16.25-17.25	15.75-16.75	16.25-17.00	17.00-17.50	
160-180 lbs.	16.25-17.50	17.00-17.50	16.50-17.25	16.75-17.50	17.50 only	
180-200 lbs.	17.25-17.50	17.25-17.50	17.00-17.35	17.25-17.00	17.50 only	
200-220 lbs.	17.00-17.50	17.00-17.50	17.00-17.35	17.25-17.00	17.00-17.50	
220-240 lbs.	16.75-17.50	16.40-17.25	16.75-17.25	17.25-17.00	17.00-17.50	
240-270 lbs.	16.00-17.00	15.85-16.65	16.25-17.00	16.50-17.50	16.25-17.25	
270-300 lbs.	15.00-16.50	15.50-16.00	15.50-16.75	15.50-17.00	15.50-16.50	
300-330 lbs.	14.75-15.50	15.25-15.75	15.00-15.75	15.00-16.00	14.75-15.75	
330-360 lbs.	14.50-15.00	15.00-15.40	14.75-15.25	15.00-16.00	14.75-15.75	

Medium:

160-220 lbs.	15.25-17.00	16.25-17.00	16.00-17.00	15.75-17.25
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SOWS:

Good and Choice:

270-300 lbs.	14.00-14.25	14.75-15.00	13.50-14.00	13.00-14.50	14.25-14.50	
300-330 lbs.	14.00-14.25	14.50-15.00	13.50-14.00	13.00-14.50	14.25-14.50	
330-360 lbs.	13.75-14.25	14.25-14.75	13.25-13.75	13.00-14.50	14.25-14.50	
360-400 lbs.	13.00-14.00	14.00-14.50	13.00-13.50	13.00-14.50	14.25-14.50	

Good:

400-450 lbs.	12.50-13.75	13.75-14.25	12.75-13.25	13.00-14.50	13.25-14.25	
450-500 lbs.	11.75-13.25	12.50-14.00	12.25-13.00	13.00-14.50	13.25-14.25	

Medium:

250-350 lbs.	11.00-13.75	11.00-13.50	11.75-13.50	12.75-14.25	13.25-14.25	
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PIGS (Slaughter):

Medium and Good:

90-120 lbs.	12.00-14.50	12.50-15.75
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	30.00-35.00	31.50-37.00	30.50-35.00	31.50-35.50	30.50-35.50	
900-1100 lbs.	31.00-36.00	33.50-39.50	31.50-37.50	31.75-38.00	31.00-36.50	
1100-1300 lbs.	31.00-36.00	34.00-39.50	31.50-37.50	31.75-38.50	31.00-36.50	
1300-1500 lbs.	31.00-36.00	33.50-39.50	30.50-37.00	31.75-38.50	30.00-35.00	

STEERS, Good:

700-900 lbs.	25.00-30.00	26.50-33.50	25.50-31.00	25.75-31.50	24.50-31.00	
900-1100 lbs.	25.25-31.00	26.50-34.50	25.50-31.50	25.50-31.75	25.00-31.00	
1100-1300 lbs.	25.25-31.00	26.50-34.50	25.50-31.50	24.75-31.75	24.50-31.00	
1300-1500 lbs.	24.75-31.00	26.00-34.00	25.00-31.00	24.75-31.75	24.50-31.00	

STEERS, Medium:

700-1100 lbs.	21.00-25.25	21.00-27.00	20.50-25.50	20.75-25.50	20.00-25.00	
1100-1300 lbs.	21.00-25.25	21.00-27.00	20.00-25.50	20.75-24.75	20.00-24.50	

STEERS, Common:

700-1100 lbs.	18.00-21.00	19.50-21.00	18.00-20.50	19.00-20.75	17.50-20.00	
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HEIFERS, Choice:

600-900 lbs.	29.00-34.00	28.50-32.50	28.50-32.50	28.00-31.00	28.00-31.00	
900-1000 lbs.	29.00-34.00	29.00-35.00	28.50-34.00	28.00-31.00	28.00-31.00	

HEIFERS, Good:

600-900 lbs.	25.00-29.00	25.00-29.00	24.50-28.50	24.25-28.00	24.00-28.00	
900-1000 lbs.	24.50-29.00	25.00-29.00	24.50-28.50	24.25-28.00	24.00-28.00	

HEIFERS, Medium:

500-900 lbs.	20.00-25.00	20.50-25.50	19.50-24.50	19.75-24.25	19.00-24.00	
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HEIFERS, Common:

500-900 lbs.	17.00-20.00	18.50-20.50	17.00-19.50	18.00-19.75	17.00-19.00	
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COWS (All Weights):

Good	17.25-18.00	17.25-18.50	16.50-18.00	16.50-18.00	17.00-18.50	
Medium	16.50-17.25	16.25-17.25	15.75-16.50	15.75-16.50	16.00-17.00	
Common	16.00-16.50	15.25-16.25	15.25-15.75	15.00-15.75	15.50-16.00	
Can. & cut.	13.00-16.00	13.00-15.50	12.75-15.25	13.50-15.00	13.50-15.50	

BULLS (Yrds. Excl.), All Weights:

Beef, good	18.00-19.25	17.00-21.00	19.00-19.50	16.50-17.50	17.50-18.50	
Sausage, good	18.00-19.25	19.75-21.00	19.00-19.50	17.50-19.00	19.00-20.00	
Sausage, medium	17.25-18.25	18.75-19.75	17.50-19.00	16.50-17.50	17.50-19.00	
Sausage, cut. & com.	15.50-17.25	15.50-18.75	15.00-17.50	15.00-16.50	15.00-17.50	

VEALERS, All Weights:

Good & choice	28.00-39.00	30.00-32.00	27.00-29.00	25.00-29.00	24.00-32.00	
Com. & med.	17.00-28.00	24.00-30.00	19.00-27.00	18.00-25.00	17.00-24.00	
Cull, 75 lbs. up.	13.00-17.00	20.00-24.00	13.00-19.00	15.50-18.00	13.00-17.00	

CALVES (500 lbs. down):

Good & choice	24.00-26.00	26.00-30.00	22.00-26.00	21.50-24.50	21.00-23.00	
Com. & med.	17.00-24.00	18.00-26.00	17.00-22.00	16.50-21.50	17.00-21.00	
Cull	12.00-17.00	16.00-18.00	13.00-17.00	14.50-16.50	13.00-17.00	

SLAUGHTER LAMBS AND SHEEP:

LAMBS:

Good & choice	22.50-25.00	22.50-24.75	23.25-24.25	21.00-24.50	20.50-24.75	
Med. & good	21.00-24.00	21.50-24.00	20.25-23.00	20.75-22.75	21.50-24.00	
Common	17.00-20.50	18.00-22.00	17.00-20.00	20.50-21.00	17.00-21.25	

EWES (Woolled):

Good & choice	9.00-12.00	11.50-13.50	11.50-12.75	11.00-12.00	11.75-13.25	
Com. & med.	8.00-10.00	10.00-11.50	9.50-11.25	9.00-11.00	9.00-11.50	

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending January 21, 1950:

CATTLE			
	Week ended Jan. 21, 1950	Prev. week, 1949	Cor.
Chicago	23,067	23,861	23,624
Kansas City	10,688	23,456	24,367
Omaha	20,224	22,700	22,590
East St. Louis	8,028	7,973	9,219
St. Joseph	8,701	9,826	10,657
Sioux City	10,400	9,675	10,418
Wichita	1,424	3,948	4,280
New York & Jersey City	6,827	7,144	6,890
Oklahoma City	5,290	5,819	7,293
Cincinnati	4,142	5,765	5,426
Denver	6,752	9,489	5,242
St. Paul	15,230	17,414	18,320
Milwaukee	3,036	4,202	2,652
Total	132,438	151,362	145,778
HOGS			
Chicago	53,649	72,895	55,084
Kansas City	11,360	14,322	13,706
Omaha	66,320	79,057	62,761
East St. Louis	34,942	39,689	32,159
St. Joseph	34,022	42,629	26,585
Sioux City	39,088	48,940	42,279
Wichita	8,895	13,110	4,259
New York & Jersey City	47,527	46,521	38,200
Oklahoma City	18,057	12,555	12,444
Cincinnati	13,812	13,168	14,336
Denver	16,918	21,027	21,425
St. Paul	55,749	77,749	48,073
Milwaukee	6,340	7,351	6,083
Total	401,679	489,713	377,804
SHEEP			
Chicago	12,011	17,349	15,392
Kansas City	16,506	16,740	14,006
Omaha	12,455	16,229	17,657
East St. Louis	5,779	8,870	7,901
St. Joseph	11,840	15,254	16,882
Sioux City	7,148	8,628	10,375
Wichita	2,407	2,445	2,648
New York & Jersey City	38,961	41,517	40,215
Oklahoma City	1,247	1,964	2,465
Cincinnati	386	652	1,146
Denver	8,242	10,090	15,820
St. Paul	9,520	13,420	9,418
Milwaukee	1,748	1,083	391
Total	128,245	154,181	154,416

*Cattle and calves.
†Federally inspected slaughter, including direct.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including direct.

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., on Thursday, Jan. 26:

CATTLE	
Steers, med. & gd.	\$24.50@25.50
Steers, med.	23.75@24.25
Heifers, med.	22.00 only
Cows, med. & low gd.	17.75@19.00
Cows, com.	16.00@17.50
Cows, can. & cut.	13.50@15.75
Bulls, med. & gd.	19.00@21.00
CALVES	
Vealers, med. to low ch.	\$26.00@32.00
Calves, com. & med.	20.00@24.00
HOGS	
Gd. & ch., 210-235	\$17.75@18.00
Sows, med. to gd.	11.00@12.50

BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on Thursday, January 26:

CATTLE	
Steers, high gd. & ch.	\$29.00@31.00
Steers, med. & gd.	23.75@27.50
Heifers, com. to low gd.	18.00@23.00
Cows, gd.	17.00@20.00
Cows, com. & med.	15.00@17.00
Cows, can. & cut.	12.00@15.00
Bulls, med.	18.75@19.00
CALVES	
Vealers, gd. & ch.	\$31.00@36.00
Com. & med.	22.00@29.00
Culls	13.00@21.00
HOGS	
Gd. & ch., 180-240	\$17.00@18.25
Sows, 400/down	14.00@14.25
SHEEP	
Lambs, gd. & ch., woolled	\$26.50 only

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS				
	Cattle	Calves	Hogs	Sheep
Jan. 19....	5,164	466	14,519	6,784
Jan. 20....	1,419	271	12,944	2,572
Jan. 21....	222	43	5,027	1,196
Jan. 23....	16,669	505	21,224	4,532
Jan. 24....	3,673	470	13,453	2,967
Jan. 25....	6,519	242	12,691	887
Jan. 26....	5,500	300	14,000	4,500
*Week so				
far	32,361	1,517	61,368	12,866
Week ago	31,945	1,861	70,998	16,848
1949	29,713	2,063	65,997	15,587
1948	30,697	3,061	63,596	17,880
*Including 300 cattle, 10,152 hogs and 2,034 sheep direct to packers.				
SHIPMENTS				
	Cattle	Calves	Hogs	Sheep
Jan. 19....	1,687	36	3,127	3,596
Jan. 20....	642	64	3,394	2,907
Jan. 21....	125	30	156	1,138
Jan. 23....	3,170	...	3,996	1,785
Jan. 24....	2,754	21	3,304	1,903
Jan. 25....	2,854	63	3,112	251
Jan. 26....	2,000	50	3,000	2,000
*Week so				
far	10,778	134	13,412	5,932
Week ago	10,081	148	11,351	8,296
1949	9,832	323	7,985	5,900
1948	10,636	569	6,788	5,533
JANUARY RECEIPTS				
	1950	1949		
Cattle	134,669	140,382		
Calves	7,954	10,050		
Hogs	364,115	351,510		
Sheep	73,987	83,885		
JANUARY SHIPMENTS				
	1950	1949		
Cattle	43,957	48,314		
Hogs	67,885	48,413		
Sheep	36,767	37,865		

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, Jan. 26:

	Week ended Jan. 26	Prev. week
Packers' purch.	46,389	54,747
Shippers' purch.	16,462	14,490
Total	62,851	69,237

CANADIAN KILL

Inspected slaughter in Canada, week ended January 14:

CATTLE			
	Week Ended	Same Week	
	Jan. 14	Last Year	
Western Canada	16,584	16,811	
Eastern Canada	16,540	14,963	
Total	33,124	31,774	
HOGS			
Western Canada	46,859	42,574	
Eastern Canada	50,345	48,631	
Total	97,204	91,205	
SHEEP			
Western Canada	3,421	3,702	
Eastern Canada	4,445	5,403	
Total	7,866	9,105	

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended January 21:

	Cattle	Calves	Hogs	Sheep
Salable	426	749	860	849
Total (incl. direct)	4,473	4,900	21,944	24,904
Previous week:				
Salable	538	790	430	840
Total (incl. direct)	4,730	5,050	24,593	29,747
*Including hogs at 31st street.				

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending January 19:

	Cattle	Calves	Hogs	Sheep
Los Angeles	7,400	1,100	2,750	
No. Portland	1,750	155	1,100	1,160
San Francisco	880	30	1,800	125

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, January 21, 1950, as reported to THE NATIONAL PROVISIONER:

CHICAGO				
Armour	13,960	hogs	Swift	4,106
Wilson	5,606	hogs	Agar	8,495
Shippers	14,903	hogs	Others	20,482
Total	23,056	cattle	1,983	calves
	67,552	hogs	12,011	sheep
KANSAS CITY				
Armour	3,459	704	2,606	2,781
Cudahy	2,974	661	1,505	953
Swift	2,453	593	2,960	5,050
Wilson	1,688	230	1,770	2,403
Central	899
Others	6,027	...	2,519	5,319
Total	17,500	2,188	11,360	16,506
OMAHA				
Armour	6,261	12,903	6,155	
Cudahy	4,726	9,599	2,384	
Swift	4,579	11,761	4,656	
Wilson	3,434	6,387	1,791	
Greater Omaha	125	
Hoffman	107	
Rothschild	554	
Roth	204	
Kingan	1,146	
Merchants	60	
West	59	
Others	4	11,405	...	
Total	21,327	51,955	14,986	
E. ST. LOUIS				
Armour	3,487	829	12,123	2,822
Swift	3,529	1,089	10,985	2,748
Hunter	1,012	...	6,990	209
Hell	2,371	...
Others	1,013	...
Sheloff	1,490	...
Cudahy	3,796	806	3,514	718
Shippers	2,354	1,244	20,725	1,402
Total	14,178	4,028	59,181	7,899
ST. JOSEPH				
Swift	2,824	227	10,143	9,117
Armour	2,944	258	9,989	2,723
Others	4,087	254	5,382	554
Total	9,855	739	25,514	12,394
Does not include 13,518 hogs bought direct.				
SIOUX CITY				
Cudahy	3,980	22	15,495	2,259
Armour	3,159	25	14,771	2,683
Swift	2,639	19	8,407	1,705
Others	301	1
Shippers	7,999	...	16,265	318
Total	18,078	67	54,938	7,025
WICHITA				
Cudahy	1,424	415	8,058	2,407
Guggen-
heim	918
Dunn-
Ostertag	76	...	20	...
Dold	143	...	782	...
Snufrower	22	...	35	...
Pioneer
Excel	1,063	10
Others	1,739	...	749	105
Total	5,415	425	9,644	2,512
OKLAHOMA CITY				
Armour	2,166	188	704	381
Wilson	1,787	171	677	866
Others	210	...	739	...
Total	4,163	369	2,120	1,247
Does not include 603 cattle, 215 calves and 10,937 hogs bought direct.				
LOS ANGELES				
Armour	367	14	349	...
Cudahy	807
Swift	220	165	945	...
Wilson	277
Acme	549	1
Atlas	521
Clougherty	69	...	397	...
Coast	231	17	464	...
Harman	4
Luer	7	...	579	...
Union	37
United	391	7	109	...
Others	3,391	743	353	...
Total	6,871	947	2,896	...

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,040	101	2,068	4,002
Swift	786	31	4,405	4,290
Cudahy	770	27	2,198	1,175
Others	670
Total	2,800	114	4,301	9,467

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	36
Kahn's
Lohrey	833	...
Meyer
Schlachter. . . .	56	85
National.. . . .	330	4
Others	2,253	882	15,148	...
Total	2,639	971	15,981	...

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS

STEEPS AND HEIFER:	Carcasses
Week ending Jan. 21, 1950.	13,453
Week previous	10,016
Same week year ago	10,287

COW:	
Week ending Jan. 21, 1950.	1,515
Week previous	1,795
Same week year ago	2,660

BULL:	
Week ending Jan. 21, 1950.	574
Week previous	56
Same week year ago	742

VEAL:	
Week ending Jan. 21, 1950.	16,386
Week previous	8,569
Same week year ago	7,807

LAMB:	
Week ending Jan. 21, 1950.	48,891
Week previous	58,091
Same week year ago	94,750

MUTTON:	
Week ending Jan. 21, 1950.	2,007
Week previous	1,562
Same week year ago	971

HOG AND PIG:	
Week ending Jan. 21, 1950.	13,651
Week previous	13,009
Same week year ago	4,040

PORK CUTS:	Pounds
Week ending Jan. 21, 1950.	2,653,637
Week previous	2,929,244
Same week year ago	2,388,048

BEEF CUTS:	
Week ending Jan. 21, 1950.	168,159
Week previous	127,774
Same week year ago	118,488

VEAL AND CALF CUTS:	
Week ending Jan. 21, 1950.	2,736
Week previous	8,051
Same week year ago	2,886

LAMB AND MUTTON CUTS:	
Week ending Jan. 21, 1950.	12,961
Week previous	17,112
Same week year ago	7,111

BEEF CURED:	
Week ending Jan. 21, 1950.	8,842
Week previous	15,392
Same week year ago	10,469

PORK CURED AND SMOKED:	
Week ending Jan. 21, 1950.	784,350
Week previous	1,104,773
Same week year ago	1,060,247

LARD AND PORK FATS:	
Week ending Jan. 21, 1950.	149,657
Week previous	125,951
Same week year ago	329,814

LOCAL SLAUGHTER

CATTLE:	Carcasses
Week ending Jan. 21, 1950.	6,827
Week previous	7,144
Same week year ago	6,890

CALVES:	
Week ending Jan. 21, 1950.	9,629
Week previous	9,751
Same week year ago	8,517

HOGS:	
Week ending Jan. 21, 1950.	47,527
Week previous	46,521
Same week year ago	58,200

SHEEP:	
Week ending Jan. 21, 1950.	38,961
Week previous	41,517
Same week year ago	40,215

COUNTRY DRESSED MEATS

VEAL:	
Week ending Jan. 21, 1950.	6,579
Week previous	5,666
Same week year ago	6,283

HOG:	
Week ending Jan. 21, 1950.	36
Week previous	14
Same week year ago	1

LAMB AND MUTTON:	
Week ending Jan. 21, 1950.	74
Week previous	53
Same week year ago	53

†Incomplete.

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended January 21 was reported by the U. S. Department of Agriculture as shown in the following table:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	6,827	9,629	47,527	38,961
Baltimore, Philadelphia	6,332	1,250	35,747	1,088
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	12,770	2,277	69,677	5,033
Chicago, Elkhart	25,069	4,422	101,643	14,961
St. Paul-Wisc. Group	23,677	23,451	145,736	10,463
St. Louis Area	12,560	5,318	84,557	12,089
Sioux City	10,166	127	46,382	8,156
Omaha	20,244	886	76,247	17,555
Kansas City	16,363	3,267	63,606	13,258
Iowa and So. Minn.	16,795	5,619	256,468	31,559
SOUTHEAST	4,376	1,668	32,566	...
SOUTH CENTRAL WEST	20,596	5,037	75,425	20,938
ROCKY MOUNTAIN	9,187	611	19,714	10,907
PACIFIC	17,517	3,463	39,686	27,674
Grand total	203,079	68,084	1,082,979	213,442
Total week ago	216,060	77,602	1,179,623	231,914
Total year ago	219,869	76,750	1,019,705	263,923

*Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. *Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. *Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. *Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. *Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. *Includes Denver, Colo., Ogden and Salt Lake City, Utah. *Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during December 1949: Cattle, 77.1; calves, 66.8; hogs, 76.7; sheep and lambs, 84.9.

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Production and Marketing Administration, at eight southern packing plants, located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended January 20, were:

	Cattle	Calves	Hogs
Week ended January 20	2,032	738	18,192
Week previous	1,850	560	21,770
Cor. week last year	1,913	798	18,898

LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended January 14 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B1 Dressed	LAMBS Good Handyweights
Toronto	\$21.29	\$28.24	\$26.10	\$25.69
Montreal	22.00	28.85	27.15	22.90
Winnipeg	20.70	28.00	23.60	24.00
Calgary	21.40	18.57	23.50	22.65
Edmonton	20.65	21.50	24.60	22.00
Pr. Albert	19.70	22.50	23.35	20.00
Moose Jaw	19.40	20.00	23.35	19.50
Saskatoon	19.70	24.00	23.35	20.00
Regina	18.50	21.00	23.35	...
Vancouver	24.87	...

*Dominion government premiums not included.

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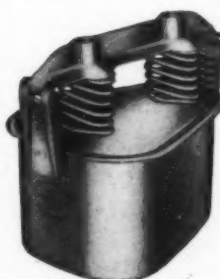
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Rendering and Lard

- 1133—EXPELLER: Red Lion, new parts, motor, screw conveyor, tempering apparatus, etc. \$3350.00
- 1090—COOKER: 4x9, with 15 HP—Mechanical #319—very good condition. 895.00
- 1123—COOKER: New, Jordan, 4x10, 20 HP motor and starter. 3000.00
- 1320—LARD ROLL: Albright-Neil, small size, complete unit. 350.00
- 1158—LARD ROLL: Albright-Neil, 3x6, picker box, shaft reduction gear drive. 300.00
- 1164—COOKER: 125 gal. water jacketed, pulley drive agitator, good condition. 135.00
- 8964—CRACKLING PRESS: Boss #728, 300 ton, steam hydraulic pump, used only short time. 2075.00

Sausage and Smokehouse

- 7990—MIXER: Anco, 750# cap., 7 1/2 HP, 220 V., 3 ph., 60 cy. motor, V-belt, silent chain drive, new hopper shell. \$ 625.00
- 1297—STUFFERS: (2) Globe, 400# size, only slightly used, ea. 900.00
- 7920—LIGHTNING CUTTER: Oppenheimer #162, new 15 HP motor, cap. 150# meat, roller chain drive, rebuilt, guaranteed. 1200.00
- 1457—GRINDER: Buffalo 66-B, 25 HP motor. 725.00
- 1458—GRINDER: Kleen-Cut, 25 HP motor. 550.00
- 1459—TOWNSEND SKINNER: #27. 450.00
- 1460—SMOKESTICK WASHER: Galvanized Globe, K-8394. 300.00
- 1240—SMOKEMASTER: Lipton, Unit #26, Ser. #125, reconditioned, with latest improvements. 600.00
- 1147—SILENT CUTTER: Buffalo-49B, 300# cap., non-emptying type, latest model, complete with motor, guaranteed. 2350.00
- 1105—LOAF PANS: (1100) Aluminum Weaverv, sliding lid, like new, ea. 1.35
- 1353—LOAF MOLDS: (365) Stainless Steel, Anco Model L-12, ea. 6.00
- 1051—HOLLYMATIC PATTYMAKER: complete with stack counter, 2 size plates, like new. 425.00

Miscellaneous

- 1230—HOG DEHAIRER: John J. Dupps Co. make, Rajak #76, installed new 1945, used 1 year, cap., 225 hogs per hr., excellent condition. \$1725.00
- 1461—AIR COMPRESSORS: (2) Champion, horizontal, 5 HP motors, ea. 250.00
- 7970—BAND SAW: 1—36" Jones Superior, with 5 HP motor. 325.00
- 1402—SAW: #52 Jones Superior Beef break-up, 3'. 290.00
- 1463—SAW: Pork Shoulder, 2', Crescent Machine Inc. 275.00
- 9546—BEEF HEAD SPLITTER: Boss, A-1 condition. 1150.00
- 8196—BLOW TANK: New, never used, Anco #634, 125# pressure. 1750.00
- 1215—KETTLE: Pfaunder, New, Stainless Steel, hemispherical type, Jow Model K-116, 300 gals.—in original crate. 900.00
- 1445—KETTLE: Lee, 40 gal., stainless inner jacket, carbon steel outer jacket, tested to 85#. 150.00
- 1465—MINCED HAM CAGES (100), ea. .65
- 1466—BACON HOOKS: (7 bbl.) Tinned, ea. .20
- 1447—BOILER: Leffel Scotch Marine, 30 HP, oil fired. 1700.00
- 1250—DOUGH MIXER: Hobart, with motor bowl, 20" dia., 18" deep. 300.00
- 8754—CARCASS DROPPERS: (New) Similar to Boss #412. 250.00
- 8378—ICE CRUSHER: Keebler, Belt drive, 8 to 10 ton cap. per hour. 250.00
- 1290—ICE CANS: (200) 4x11x22, excellent cond., ea. 6.00
- 1271—PUMP: Bean, Hi Pressure, 3 cyl., 110.00
- 1249—BELLY ROLLER: Width 23", 19 1/2" dia., double rollers, good condition. 475.00

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- Buffalo #49-B Cutter, 25 HP, Like New. 1000.00
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- Day Mixer, 1500# Cap., 10 HP. 450.00
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- 20 HP Motor. \$200.00 extra
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- 1—4 1/2 York self contained unit—compressor, condenser, and motor. 620.00
- 1—York brine spray floor type unit cooler 4 ton capacity. 250.00
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FOR SALE: Steam turbo-generator unit consisting of Murray steam turbine serial No. 1232, 222 H.P., 150 K.W., steam pressure 240 p.s.i., 50° F. superheat, with bleeder for processing steam at 60 p.s.i. and C. H. Wheeler Company shell and tube condenser, also electric condensate pump for 28" vacuum. This is connected by heretophone reducing gear in Ideal Electric Company Alternator type S.A. 150 K.W., KVA 187, 80% P.F., R.P.M. 1200, cycle 60, phase 3, volts 240, serial No. 86776, continuous temperature rating 40° C. Exciter is direct connected, K.W. 3, volts 125, amperes 24. Switchboard includes oil switch, voltage regulator, synchroscope, K.W. meter, ammeter, and voltmeter.

Equipment has been in continuous operation since 1936 except during past two years operated in stand-by.

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MEAT PACKERS—ATTENTION

- 2—Anco #201 Grease Pumps, M. D.
- 1—Anco Continuous Screw Cracking Press, installed one year.
- 1—Enterprise #166 Meat Grinder, belt driven.
- 1—Steel 2,000 gal., jack., O.T., agit. Kettle.
- 12—Stainless jacketed Kettles, 30, 40, 60, 80 gal.
- 30—Aluminum jacketed Kettles, 20, 40, 60, 80, 100 gal.
- Used and rebuilt Anderson Expellers, #1, BB, DU and Super Duo.
- 1—Cleveland Meat Grinder, type TB-B, 15 HP Motor.
- 1—Anco 5'x8" and 1—Anco 4'x8" Lard Rolls.
- Send us your inquiries.

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6 ANDERSON #1 EXPELLERS USED—GOOD CONDITION

With or without 25 cycle motors. Serial numbers on request.

Continental Machinery and Equipment Co.
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ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pittick and Associates, Glen Riddle, Pennsylvania.

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Fully Equipped Sausage Factory

In Trenton, New Jersey: 15,000 sq. ft.; A-1 condition, B.A.I. inspection, railroad siding, 2,000 sq. ft. of coolers. Fully equipped and ready for immediate possession. FS-468, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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IMPROVE YOUR LARD

● We are shippers of carload and L.C.L. quantities of Hydrogenated LARD FLAKES. Samples will be sent on request. Our laboratory facilities are available free of charge for assistance in determining the quantities of Lard Flakes to be used and methods of operation.

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INCORPORATED

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CLASSIFIED ADVERTISING

POSITION WANTED

Man with 18 years' slaughter house experience. All around butcher. Nine years' cattle & hog kill foreman. Steady and reliable. Excellent references. Want job in Colorado or adjoining states. Write W-500, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

REPRESENTATIVE desires hams, bacon, pork products, distribution. Metropolitan New York. Commission basis. W-501, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

RENDERING SUPERVISOR: Edible, inedible, wet or dry. Know all phases of operations. W-486, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT and SALES management. Age 35, proven ability, good background. Best references. W-487, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

OFFICE MANAGER and purchasing agent wants position in small independent plant. Reply Box W-474, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

MANAGER: Wanted with proven ability, to take complete charge of packing business. New small complete plant located in middle west. Good trade area. Near good livestock market. Excellent opportunity for man who can qualify. Owner has other interest. All replies held strictly confidential. W-502, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced branch house manager for processing branch on west coast, familiar with pork cutting and sausage factory operations, as well as sales direction and organization. Preferably over forty years of age. Good salary and working conditions. Give complete experience in first letter. Confidential. W-459, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

DRY RENDERING plant wants man at once to manage dry rendering plant and territory in Illinois handling animals, shop fats, etc. W-588, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN wanted with following among sausage makers, to handle a line of quality natural casings on the side. Rapidly growing midwest casing house. Liberal commission basis. W-462, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

JUNIOR OFFICE MAN

Who knows or has had experience in most all phases of packing plant accounting. Age 32 to 38 years, good moral character and industrious. Excellent opportunity for advancement to one who can qualify. All replies held confidential.

VALLEY PACKING CO.

P.O. Box 300 Salem, Oregon

Manufacturer's Representative

We have six territories open for men with following, to sell our line of cotton stockinettes, ham bags, shrouds, etc. No objection to other non-competitive line. Protected territories. Good commission. State exact territory you are now covering in first letter. Apply to

W-488, THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER, ETC.: Opening in central Ohio for a capable producer of sausage and smoked meats. Good opportunity to acquire an interest and establish your future. Furnish full information. W-490, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SEASONING SALESMAN: Have opening in Texas area for experienced salesman to cover this territory which requires no missionary work. Give experience in first letter. W-492, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE FOREMAN: Interested in an experienced first class sausage maker only. Must have references. Permanent position for the right man. Five day week. Ed Auge Packing Company, 1305 S. Brazos Street, San Antonio, Texas.

SAUSAGE MAKER: Experienced, for government inspected plant. Top future assured with excellent starting salary and bonus arrangement. Write for particulars to Box W-491, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALES SUPERVISOR and route men for sausage and smoked meats for western New York progressive meat packer. Good opportunity and advancement for the right men. W-503, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

HELP WANTED

MASTER MECHANIC

Wanted for medium sized beef packing company. State age, all experience, salary expected, etc. Answer confidential. Permanent position at good salary. Old company. W-485, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

OFFICE MANAGER

Wanted for small beef packing company in Los Angeles. State experience, qualifications, age, salary expected. Permanent position at good salary. Answer confidential. W-484, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Beef cooler man with full knowledge of beef, veal and lamb operations. Must be able to break up cattle. Write qualifications and references to W-504, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

UNUSUAL OPPORTUNITY for man with knowledge of brokerage business in a progressive meat brokers office in Chicago. Bright future for ambitious man. W-505, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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MEAT PACKING PLANT TAMPA, FLORIDA AREA

Ideal loc. as to distribution and RR siding. 1949 gross sales well over \$1 million. Tonnage 1,892,631.5 lbs. Price \$108,000 incl. REstate, rolling stock and inventory. \$60,000 cash will handle. Offered for limited time only—valid reason. Call, wire or write AL BROOKS
Robinson-Starr, Inc., Realtors
312 Franklin, Tampa, Fla.

PACKING HOUSE plant for sale. Located in state of Washington. Only plant in town of 40,000 population. Capacity about 100 hogs, 80 cattle and 10,000 lbs. sausage per week. Feed lot in connection with plant. This is not too large a plant but always a good money maker. Reason for selling—health. Apply to PS-428, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Small sausage manufacturing plant in New York metropolitan area. Now producing and serving established trade. W-479, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.



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SIOUX CITY STOCK YARDS

MORE AND MORE



Form-Best Stockinettes are way up top in packing house preference. There must be a reason and there is. Try them yourself. See for yourself.

Form-Best Stockinettes are stronger and more elastic. They shape up plumper, more profitable hams for you.

Form-Best Stockinettes can actually be applied in half the time . . . actually pay for themselves in time and labor saved.

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